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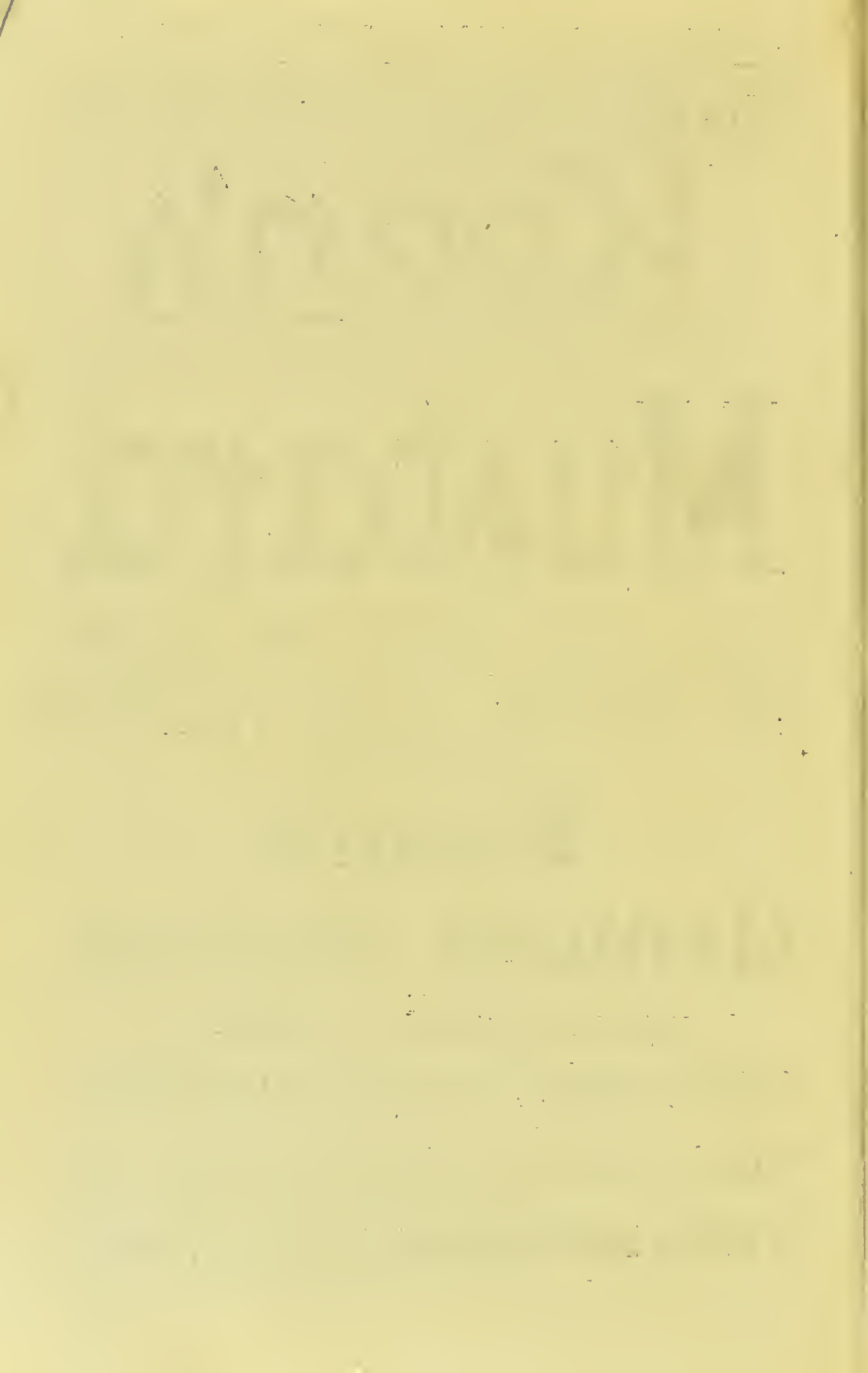
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THE PYTCHLEY BOOK
OF
REFINED COOKERY

THE
PYTCHLEY BOOK
OF
REFINED COOKERY
AND
BILLS OF FARE

BY
MAJOR L

Variety 's the very spice of life,
Which gives it all its flavour.
COWPER.

LONDON: CHAPMAN AND HALL,
LIMITED.
1885.

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BY KIND PERMISSION,

WITH EVERY SENTIMENT OF ESTEEM AND RESPECT,

TO

THE COUNTESS SPENCER,

WHOSE HUSBAND HAS FOR YEARS BEEN THE PRINCIPAL
SUPPORTER OF THE PYTCHLEY COUNTRY.



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THE
PYTCHLEY COOKERY BOOK.

INTRODUCTION.

MANY excellent and exhaustive works on Cookery no doubt there are, but the Author hopes, agreeing with Owen Meredith in the following lines, that there is room for another.

We may live without poetry, music, or art ;
We may live without conscience, and live without heart ;
We may live without friends, we may live without books ;
But civilised man cannot live without cooks.
He may live without books—what is knowledge but grieving ?
He may live without hope—what is hope but deceiving ?
He may live without love—what is passion but pining ?
But where is the man who can live without dining ?

“LUCILE,” by *Owen Meredith*.

Many books give only the rudiments of the art, others such proportions that they are quite unsuitable to ordinary people ; the Bills of Fare so large, the Receipts given so intricate that they are difficult to understand, and the various ingredients impossible to procure. They remind one of the story told of the *Prince of Soubise* in the “Art of Dining.” “The Prince rejoiced in an excellent *chef*, as one with such a name should, and his notions of expenditure were also princely. The Prince one day announced that it was his intention to give a supper,

and asked for a 'Menu.' The *chef* presented one with an estimate; the first article which caught the Prince's eye was 'Fifty Hams.' 'What!' said he, 'why, Bertrand, you must be out of your mind; are you going to feast my whole regiment?' 'No, Monseigneur, only one ham will appear on the table; the rest are necessary for my *Espagnoles*, my *blonds*, my *garnitures*.' 'Bertrand, you are plundering me, and this article shall not pass.' 'Oh, my lord,' rejoined the indignant artist, 'you do not understand our resources; give the word and those fifty hams, which confound you, I will put them all in a glass bottle no bigger than your thumb.'"

This is the kind of cookery the Author wishes to avoid, he does not wish fifty hams to be used for one dinner, he does not wish a dish to cost £1 when 5s. will do equally well; he does not for one moment pretend that all the Receipts given are original, as he is quite aware that there is nothing new under the sun, but he claims originality in the Bills of Fare, in the proportions, and in many of the Receipts given, and he hopes that the various cooks who read this, may take as much trouble in serving the various dinners with *hot dishes*, *hot covers*, and *hot plates* as he has in preparing this little work.

Think, reader, count on your fingers the few houses you know in which a really nice little dinner is served. Think of the greasy gravies called "clear soup," or the horrible mixtures called "thick soup," of the sodden, boiled to death, or half-raw "joints of fish," the flour-and-water sauces, called "melted butter," and "white sauce," the tasteless stews, the poor mangled remains of chicken, ducks, pigeons, and game flavoured with highly spiced sauces, walnut catsup, allspice, clove, etc., and called *entrées*. Think of the joint either hung until it might easily walk into the room, making every one wish to walk out, or the hard, either dried-up or raw leg of mutton, which requires a set of steel teeth and an iron jaw to masticate.

Think of the jellies without taste, the milk blanc-manges, the dry puddings which require at least three

bumpers of champagne to wash down, and of which only one half-glass *well frothed* is generally doled out.

Think, reader, think of all these discomforts, and if the Author can remedy them, he will feel amply repaid ; and in case you have the misfortune to have a cook who will not learn, he has thought it better to tell you where you can buy really excellent soups, and gravies, at no greater expense than you can make them at home.

The Author proposes to treat on small dinners of taste within the compass of ordinary mortals ; he trusts that the "Bills of Fare" may save trouble to thousands of fair young ladies who have recently entered on the cares of housekeeping, to whom the ordering of dinner is a novelty and a nuisance, and to busy and sporting bachelors whose chief *thought is the eating*, and not the ordering of the repast.

The Author implores his readers who have not a large establishment, if they wish to consult the comfort of themselves and guests, to limit the number of guests to six or eight.

The Bills of Fare are made out with the strictest economy consistent with refined and delicate cookery, and the proportions of the Receipts given are sufficient for six people, so that any cook can curtail the proportions if less is required, and add if more is wanted.

A series of "Hunting Menu Cards" by Mr. Edward Kennard, an old resident and forward rider in the Pytchley country, has just been shown to the Author, who can highly recommend them as a decoration for the table.

He particularly draws attention to his "Consommé," which is really excellent. He knows some prejudice exists against using "Extract of Meat ;" but he hopes any one who buys this book will try it : they will find that it will greatly reduce, if not entirely dispense with "the butcher's greatest friend," but the master's most expensive luxury, the "stockpot." He begs to impress on his readers the economy of fish *entrées* ; they are much more easily cooked and served, and half the quantity suffices. Who has not

had a mass of half-raw cod or salmon doled out, instead of helping oneself to a neat fillet?

He draws attention to a class of *entrée* which is seldom seen on the tables of people of moderate means, and which, if it does appear, resembles dry potted meat instead of a creamy, excellent *entrée*. The *entrée* he alludes to is made of Quenelle Meat. It is the most refined and delicate of all *entrées*, can be made of veal and almost any game, and can be served poached and fried in various forms. The Author gives the receipt of a Frenchman who was celebrated for the softness and excellence of this class of *entrée*. He impresses on his readers that *nothing is in worse taste than too much*; he has endeavoured to avoid this in the compilation of his "Bills of Fare," and to select the newest and most wholesome Receipts. It was his intention to have had "Bills of Fare" on one page, and directions for cooking the various dishes opposite, so that any master or mistress could have said to the cook, "That Bill of Fare and carried out by those directions I will have to-day," but he found it quite impossible, as the repetition would have been endless.

INTRODUCTION TO BILLS OF FARE.

TWELVE FOR EACH MONTH.

THE Bills of Fare have been arranged with some care, and but few words in explanation will be necessary. Repetitions and omissions doubtless occur, but the Author thinks it better to make frequent use of those things which are in season, and readily obtained at a reasonable price, than to recommend dishes, easily written down, but containing articles difficult to procure and expensive.

The Author again prefers, in which he hopes that his readers will agree, a good dish twice, or three times a month, to a moderate dish simply for a change.

Some may think Game is too frequently entered, but if it is not to be had, one of the Savoury Receipts, or Dressed Vegetables can easily be substituted.

Quails or Bordeaux pigeons may be thought expensive, but they are not really so—a Bordeaux pigeon is quite sufficient for two people. Messrs. Bellamy Bros., of Jermyn Street, will supply good fat birds from March to August at 1s. 6d. and 1s. 9d. each. Vegetables have not been entered in the “Bills of Fare,” as the Author considers that the cook will be much better able to select each morning what are ready for use, than he possibly could, climates and seasons making so great a difference.

One Entrée only has been entered in each “Bill of Fare.” Unless there is a large party, the Author considers one quite sufficient; if two are required, it is easy to insert a Cutlet or a substantial Entrée, when a Quenelle, Rissolette, Friantine, or Croquet is the one selected, and *vice versa* a Friantine, Quenelle, Rissolette, or Fish Entrée, when the Entrée is a substantial one.

FRENCH.

JANVIER.

Consommé à la Royale.

Filets de Sole à la Normande.

Côtelettes de Mouton, Nouilles au Parmesan.

Dinde Rôtie aux Marrons.

Bécasses Rôties.

Mince Pies.

Homard à la Tartare.

Potage à la Mulligatawny.

Filets de Cabillaud, Sauce aux Huîtres.

Croquettes de Dinde.

Aloyau.

Perdrix Rôties.

Charlotte aux Pommes.

Petits Soufflés de Merluce Fumé.

Crecy au Riz.

Merluce, Sauce aux Œufs.

Filets de Pigeon à la Française.

Filets de Bœuf à la Chateaubriand.

Mauviettes.

Soufflé Espagnole.

Petits Soufflés au Parmesan.

ENGLISH.

JANUARY.

Consommé à la Royal.
Filets of Sole à la Normande.
Mutton Cutlets au Parmesan.
Turkey, Roast Chestnuts.
Woodcocks.
Mince Pies.
Lobster à la Tartar.

Mulligatawny Soup.
Filets of Cod, Oyster Sauce.
Croquets of Turkey.
Sirloin of Beef.
Partridges.
Apple Charlotte.
Soufflés of Dried Haddock.

Crecy au Riz.
Haddock, Egg Sauce.
Filets of Pigeon à la Française.
Filets of Beef à la Chateaubriand.
Larks.
Soufflé Espagnole.
Soufflés of Parmesan.

FRENCH.

Consommé à la Tortue.
Filets de Turbot au Parmesan.
Quenelles de Volaille, Purée de Truffes.
Oie Rôtie.
Faisan Rôti.
Crème d'Abricot Glacée.
Artichauts au Diable.

Consommé aux Petites Oies.
Filets de Sole à la Stamford.
Rissolettes de Faisan.
Côtelettes de Mouton, Purée Champignon.
Bécassines.
Compote d'Orange à la Crème.
Huîtres à la Kabob.

Consommé aux Fines Herbes.
Harengs Grillés, Sauce Moutarde.
Côtelettes de Lièvre, Sauce Lièvre.
Gigot de Mouton Gallois.
Homard en Aspic à la Tartare.
Pouding à la Londonderry.
Macaroni au Parmesan.

ENGLISH.

Turtle Soup.

Filletts of Turbot au Parmesan.

Chicken Quenelles, Truffle Sauce.

Goose.

Pheasant.

Apricot Cream Ice.

Artichokes au Diable.

Giblet Soup.

Filletts of Sole, Stamford Sauce.

Rissolettes of Pheasant.

Mutton Cutlets, Purée of Mushroom.

Snipe.

Compote of Orange à la Crème.

Oyster Kabobs.

Consommé aux Fine Herbs.

Broiled Herrings, Mustard Sauce.

Hare Cutlets, Hare Sauce.

Leg of Welsh Mutton.

Lobster in Aspic à la Tartar.

Londonderry Pudding.

Macaroni Cheese.

FRENCH.

Purée de Pigeon Ramier aux Croûtons.

Filets de Sole à la Downton.

Tartinettes de Volaille à la Stamford.

Filet de Bœuf Braisé.

Mauviettes.

Crème de Chocolat Glacée.

Croûtons de Jambon.

Consommé à la Fausse Tortue.

Éperlans, Sauce d'Anchois.

Karie de Lapin.

Côtelettes de Mouton en Papillote.

Faisan aux Cressons.

Pomona à la Crème Glacée.

Foie de Volaille Sauté.

Purée de Lièvre.

Filets de Sole au Gratin.

Croquettes de Faisan.

Carré de Venaison Rôti.

Bécasses Rôties.

Baba.

Moëlle aux Fines Herbes.

ENGLISH.

Purée of Woodpigeon.
Filets of Sole, Downton Sauce.
Tartinettes of Chicken, Stamford Sauce.
Braised Fillet of Beef.
Larks.
Chocolate Cream Ice.
Croûtons of Ham.

Mock Turtle Soup.
Smelt, Anchovy Sauce.
Curry of Rabbit.
Mutton Cutlets en Papillote.
Pheasant aux Cressons.
Apple Cream Ice.
Chicken's Liver Sauté.

Purée of Hare.
Filets of Sole au Gratin.
Croquets of Pheasant.
Neck of Venison.
Woodcocks.
Baba.
Marrow aux Fine Herbs.

FRENCH.

Consommé au Vermicelle.
Filets de Saumon Grillé à la Tartare.
Rissolettes de Lièvre, Sauce Lièvre.
Longe de Mouton Gallois Rôtie.
Faisan Rôti.
Tarte d'Orange.
Croûtes de Jambon au Diable.

Purée de Lapin à la Crème.
Filets de Barbue, Sauce Hollandaise.
Poulet Sauté aux Champignons.
Filets de Bœuf à la Française.
Pluviers Rôtis.
Crème de Prunes Glacée.
Œufs aux Anchois au Parmesan.

Consommé à la Tête de Cabillaud.
Merlan Frit, Sauce d'Anchois.
Friantime de Faisan.
Côtelettes de Mouton aux Fines Herbes.
Perdrix Rôties.
Pouding à la Cabinet.
Sardines au Diable.

ENGLISH.

Consommé au Vermicelli.
Filletts of Salmon, Sauce Tartar.
Rissolettes of Hare, Hare Sauce.
Loin of Welsh Mutton.
Pheasant.
Orange Tart.
Croûtes of Ham, Devilled.

Purée of Rabbit à la Crème.
Filletts of Brill, Dutch Sauce.
Chicken Sauté with Mushrooms.
Filletts of Beef à la Française.
Plovers.
Damson Cream Ice.
Eggs and Anchovy au Parmesan.

Cod's Head Soup.
Whiting Fried, Anchovy Sauce.
Friantine of Pheasant.
Mutton Cutlets, Fine Herbs.
Partridges.
Cabinet Pudding.
Devilled Sardines.

FRENCH.

FÉVRIER.

Consommé à la Jardinière.
Merluche, Sauce aux Œufs.
Friantine de Lièvre, Sauce Lièvre.
Gigot de Mouton Gallois.
Mauviettes.
Crème de Gingembre Glacée.
Petits Soufflés de Merluche Fumé.

Purée de Lièvre aux Croûtons.
Filets de Saumon Grillé, Sauce Norvégienne.
Côtelettes de Perdrix, Purée Champignon.
Pâté de Veau et Jambon.
Bécassines.
Beignets de Marmalade d'Orange.
Filets d'Hareng au Parmesan.

Consommé au Riz.
Filets de Maquereaux à la Stamford.
Croquettes de Volaille.
Longe de Mouton Gallois.
Canard Sauvage.
Tartelettes de Rhubarbe à la Crème.
Noukles au Parmesan.

ENGLISH.

FEBRUARY.

Consommé à la Jardinière.

Haddock, Egg Sauce.

Friantine of Hare, Hare Sauce.

Leg of Welsh Mutton.

Larks.

Ginger Cream Ice.

Soufflés of Dried Haddock.

Purée of Hare.

Broiled Salmon, Norwegian Sauce.

Partridge Cutlets, Mushroom Sauce.

Veal and Ham Pie.

Snipe.

Beignets of Orange Marmalade.

Fillets of Herring au Parmesan.

Consommé au Riz.

Fillets of Mackerel, Brown Stamford Sauce.

Croquets of Chicken.

Loin of Welsh Mutton.

Wild Duck.

Rhubarb Tartlets à la Crème.

Noukles au Parmesan.

FRENCH.

Purée d'Artichaut aux Croûtons.

Éperlan, Sauce d'Anchois.

Petits Pâtés de Huîtres.

Filets de Bœuf à la Française.

Lièvre Rôti.

Crème de Pain Bis Glacée.

Croûtons de Jambon.

Consommé à la Tortue.

Merlan Frit, Sauce d'Anchois.

Rissolettes de Volaille aux Truffes.

Longe d'Agneau.

Pluviers Rôtis.

Bavarois de Riz à l'Abricot.

Saumon Fumé.

Potage à la Mulligatawny.

Filets de Sole à la Downton.

Crème de Volaille à la Chervil.

Côtelettes de Mouton en Papillote.

Faisan Rôti.

Pouding à la Londonderry.

Choux au Parmesan.

ENGLISH.

Purée of Artichoke.

Smelt, Anchovy Sauce.

Oyster Patties.

Fillets of Beef à la Française.

Hare.

Brown Bread Ice.

Croûtons of Ham.

Clear Turtle Soup.

Fried Whiting, Anchovy Sauce.

Rissoles of Chicken, Truffle Sauce.

Loin of Lamb.

Plovers.

Bavarois of Rice with Apricots.

Kippered Salmon.

Mulligatawny Soup.

Fillets of Sole, Downton Sauce.

Quenelles of Chicken, Chervil Sauce.

Mutton Cutlets en Papillote.

Pheasant.

Londonderry Pudding.

Choux au Parmesan.

FRENCH.

Consommé à la Queue de Bœuf.
Filets de Turbot au Parmesan.
Côtelettes de Ris de Veau en Concombre.
Carré de Mouton Braisé.
Canard Sauvage.
Café à la Neige.
Petits Soufflés de Merluce Fumé.

Purée de Choux de Bruxelles.
Filets de Sole à la Normande.
Crème de Veau, Purée de Champignons.
Bifteck à l'Anglaise.
Faisan Rôti.
Pomona à la Crème Glacée.
Artichauts au Diable.

Consommé au Macaroni.
Filets de Cabillaud, Sauce aux Huîtres.
Croquettes d'Homard.
Gigot de Mouton Gallois.
Mauviettes.
Plum Pudding à la Sauce.
Œufs Pochés, Filets d'Anchois.

ENGLISH.

Ox Tail.

Filets of Turbot, Parmesan Sauce.

Sweetbread Cutlets en Concombre.

Braised Neck of Mutton.

Wild Duck.

Café à la Neige.

Soufflés of Dried Haddock.

Purée of Brussels Sprouts.

Filets of Sole à la Normande.

Quenelles of Veal, Mushroom Sauce.

Beefsteak.

Pheasant.

Apple Cream Ice.

Artichokes Devilled.

Consommé au Macaroni.

Crimped Cod, Oyster Sauce.

Croquets of Lobster.

Leg of Welsh Mutton.

Larks.

Plum Pudding, Plum Pudding Sauce.

Eggs and Anchovy.

FRENCH.

Crecy au Riz.

Filets de Sole au Parmesan.

Filets de Pigeon à la Française.

Aloyau.

Bécassines.

Crème de Café Glacée.

Moëlle aux Fines Herbes.

Purée de Pigeon Ramier.

Merluce, Sauce aux Œufs.

Poulet Sauté aux Champignons.

Filets de Bœuf aux Fines Herbes.

Pintade Rôtie.

Tartelettes de Pêches à la Crème.

Saumon Fumé.

Consommé à la Fausse Tortue.

Filets de Truite, Sauce à la Downton.

Civet de Lièvre.

Longe d'Agneau.

Macreuses.

Crème de Rhubarbe Glacée.

Fromage Rôti.

ENGLISH.

Crecy au Riz.

Fillets of Sole au Parmesan.

Fillets of Pigeon à la Française.

Sirloin of Beef.

Snipe.

Coffee Cream Ice.

Marrow aux Fine Herbs.

Purée of Woodpigeon.

Haddock, Egg Sauce.

Chicken Sauté with Mushrooms.

Fillets of Beef aux Fine Herbs.

Guinea Fowl.

Peach Tartlets à la Crème.

Kipperd Salmon.

Mock Turtle Soup.

Fillets of Trout, Downton Sauce.

Hashed Hare.

Loin of Lamb.

Widgeon.

Rhubarb Fool Iced.

Toasted Cheese.

FRENCH.

MARS.

Consommé à la Tête de Cabillaud.
Filets de Saumon, Sauce Homard.
Crème de Veau à la Stamford (Blanche).
Longe de Mouton Braisé.
Mayonnaise de Volaille.
Tarte de Rhubarbe.
Huîtres à la Tartare.

Consommé à la Julienne.
Merlans, Sauce d'Anchois.
Timbale d'Épinard, Purée de Jambon.
Côtelettes de Mouton, Nouilles au Parmesan.
Pigeons de Bordeaux.
Compote d'Orange à la Crème.
Laitance de Cabillaud.

Purée de Pois aux Croûtons.
Filets de Sole à la Stamford (Blanche).
Rissolettes de Veau aux Truffes.
Carré de Mouton Rôti.
Coquille de Saumon.
Crème de Caramel Glacée.
Éclair d'Anchois.

ENGLISH.

MARCH.

Cod's Head Soup.

Fillets of Salmon, Lobster Sauce.

Quenelles of Veal, Stamford Sauce (White).

Braised Loin of Mutton.

Mayonnaise of Chicken.

Rhubarb Tart.

Oysters à la Tartar.

Julienne Soup.

Fried Whiting, Anchovy Sauce.

Timbale of Spinach, Purée of Ham.

Mutton Cutlets Broiled with Nouilles au Parmesan.

Bordeaux Pigeons.

Compote of Orange à la Crème.

Cod's Roe.

Purée of Peas.

Fillets of Sole, Stamford Sauce (White).

Rissoles of Veal, Truffle Sauce.

Neck of Mutton.

Coquille of Salmon.

Caramel Cream Ice.

Éclair of Anchovy.

FRENCH.

Consommé à la Fausse Tortue.
Filets de Turbot, Sauce Hollandaise.
Fricassée de Volaille.
Aloyau.
Huîtres à la Kabob.
Crème d'Orange Glacée.
Harengs Grillés au Pain Frit.

Crème d'Artichaut.
Éperlans, Sauce d'Anchois.
Filets de Caneton à l'Orange.
Côtelettes d'Agneau, Purée de Menthe.
Timbales d'Homard à l'Aspic.
Soufflé Espagnole.
Choux de Mer au Pain Frit.

Dîner pour Vendredi Saint.

Purée de Choufleur.
Cabillaud, Sauce aux Œufs.
Souchet de Carrelet.
Côtelettes de Saumon, Sauce Piquante.
Pintade Rôtie aux Cressons.
Homard au Gratin.
Café à la Neige.
Blanchette au Diable.

ENGLISH.

Mock Turtle.
Filets of Turbot, Dutch Sauce.
Fricassee of Chicken.
Roast Sirloin of Beef.
Oyster Kabobs.
Orange Cream Ice.
Broiled Herrings on Toast.

Purée of Artichoke.
Smelt, Anchovy Sauce.
Filets of Duckling, Orange Sauce.
Lamb Cutlets, Purée of Mint.
Timbales of Lobster in Aspic.
Soufflé Espagnole.
Sea Kale au Pain Frit.

A Good Friday Dinner.
Purée of Cauliflower.
Salt Cod, Oyster Sauce.
Flounder Souchet.
Salmon Cutlets, Sauce Piquante.
Guinea Fowl aux Cressons.
Lobster au Gratin.
Café à la Neige.
Whitebait au Diable.

FRENCH.

Consommé aux Fines Herbes.
Filets de Maquereaux, Purée de Fenouil.
Ris d'Agneau à la Française.
Gigot de Mouton Gallois Rôti.
Huîtres au Gratin.
Trifle.
Œufs au Parmesan.

Purée d'Épinard.
Saumon Grillé à la Tartare.
Rissolettes de Volaille.
Pouding de Bifteck.
Pigeons de Bordeaux aux Cressons.
Compote de Pêches à la Crème.
Sardines au Diable.

Bouillon de Mouton.
Filets de Sole à la Cardinal.
Poulet Sauté à la Marengo.
Filets de Bœuf aux Fines Herbes.
Œufs Pochés et Épinard.
Tarte de Rhubarbe.
Croûtons de Jambon.

ENGLISH.

Consommé aux Fine Herbs.
Filets of Mackerel, Purée of Fennel.
Lambs' Sweetbreads Stewed.
Leg of Welsh Mutton.
Scalloped Oysters.
Trifle.
Eggs au Parmesan.

Purée of Spinach.
Broiled Salmon, Sauce Tartar.
Rissolottes of Chicken.
Beefsteak Pudding.
Bordeaux Pigeons aux Cressons.
Compote of Peaches à la Crème.
Devilled Sardines.

Mutton Broth.
Filets of Sole, Cardinal Sauce.
Chicken Sauté à la Marengo.
Filets of Beef aux Fine Herbs.
Eggs and Spinach.
Rhubarb Tart.
Croûtons of Ham.

FRENCH.

Consommé au Macaroni.
Harengs Grillés, Sauce Moutarde.
Tartinettes de Lapin à l'Estragon.
Longe d'Agneau.
Sarcelles.
Compote de Prunes à la Crème.
Crevettes à la Tartare en Aspic.

Purée de Pigeon Ramier aux Croûtons.
Filets d'Anguille Frite à la Downton.
Filets de Bœuf à la Béarnaise.
Dinde Rôtie, Purée de Marrons.
Huîtres à la Tartare.
Crème de Caramel Glacée.
Laitance de Cabillaud.

Crecy au Riz.
Maquereaux Grillés aux Fines Herbes.
Fricassée de Dinde.
Côtelettes de Mouton, Purée Champignon.
Mayonnaise d'Homard.
Tartelettes d'Abricot à la Crème.
Beignets d'Hareng Fumé.

ENGLISH.

Consommé au Macaroni.
Broiled Herrings, Mustard Sauce.
Tartinettes of Rabbit à l'Estragon.
Loin of Lamb.
Teal.
Compote of Prunes à la Crème.
Shrimps à la Tartar in Aspic.

Purée of Woodpigeon.
Fillets of Eel, Downton Sauce.
Fillets of Beef, Sauce Béarnaise.
Turkey, Purée of Chestnuts.
Oysters à la Tartar.
Caramel Ice.
Cod's Roe.

Crecy au Riz.
Mackerel, Fine Herbs Sauce.
Fricassee of Turkey.
Mutton Cutlets, Purée of Mushrooms.
Mayonnaise of Lobster.
Apricot Tartlets à la Crème.
Beignets of Kipperd Herring.

FRENCH.

AVRIL.

Consommé au Vermicelle.

Filets de Cabillaud, Sauce à la Normande (Blanche).

Côtelettes d'Agneau, Purée de Menthe.

Poulet aux Cressons.

Huîtres à la Kabob.

Compote d'Orange.

Soufflé au Parmesan.

Purée d'Épinard.

Maquereaux Grillés à la Tartare.

Capilotade de Volaille.

Tarte de Bifteck.

Œufs de Pluvier en Aspic.

Éclair de Chocolat.

Laitance de Cabillaud.

Consommé aux Œufs Pochés.

Saumon, Sauce Hollandaise.

Filets de Caneton à l'Orange.

Filet de Bœuf Braisé.

Homard au Gratin.

Beignet d'Abricot.

Croustades au Parmesan.

ENGLISH.

APRIL.

Clear Soup au Vermicelli.

Baked Fillets of Cod à la Normande (White).

Lamb Cutlets, Purée of Mint.

Chicken aux Cressons.

Oyster Kabobs.

Compote of Orange.

Cheese Soufflé.

Purée of Spinach.

Broiled Mackerel à la Tartar.

Capilotade of Chicken.

Beefsteak Pie.

Plovers' Eggs in Aspic.

Éclair of Chocolate.

Cod's Roe.

Consommé aux Œufs Pochés.

Salmon, Dutch Sauce.

Fillets of Duckling, Orange Sauce.

Braised Fillet of Beef.

Lobster au Gratin.

Beignet of Apricot.

Croustades au Parmesan.

FRENCH.

Purée de Pois.
Filets de Sole à la Cardinal.
Croquettes de Saumon.
Longe de Mouton Rôti.
Cailles Rôties.
Tartelettes de Rhubarbe à la Crème.
Croûte d'Anchois.

Potage à la Mulligatawny.
Éperlans, Sauce d'Anchois.
Friantine de Volaille.
Filets de Bœuf à la Béarnaise.
Pigeons de Bordeaux à l'Estragon.
Tarte d'Orange.
Huîtres au Pain Rôti.

Consommé à la Queue de Bœuf.
Filets de Sole aux Truffes.
Rissolettes d'Homard.
Côtelettes de Mouton Grillés, Purée Champignon.
Mayonnaise de Volaille.
Crème de Vanille Glacée.
Laitance de Cabillaud.

ENGLISH.

Purée of Pea.
Filets of Sole, Cardinal Sauce.
Croquets of Salmon.
Loin of Mutton.
Quail.
Tartlets of Rhubarb à la Crème.
Anchovy Toast.

Mulligatawny.
Smelt, Anchovy Sauce.
Friantine of Chicken.
Filets of Beef à la Béarnaise.
Bordeaux Pigeons à l'Estragon.
Orange Tart.
Stewed Oysters.

Ox Tail.
Filets of Sole aux Truffes.
Rissolettes of Lobster.
Mutton Cutlets Broiled, Purée of Mushroom.
Mayonnaise of Chicken.
Vanilla Cream Ice.
Cod's Roe.

FRENCH.

Consommé aux Fines Herbes.

Blanchette.

Tartinettes de Volaille à la Stamford.

Longe d'Agneau.

Pintade Rôtie.

Soufflé d'Abricot.

Huîtres à la Tartare.

Purée de Choufleurs.

Filets de Sole à la Stamford (Blanche).

Foie de Veau et Jambon.

Filet de Bœuf Braisé.

Coquille de Saumon.

Tarte d'Orange.

Moëlle à la Madère.

Consommé à l'Estragon.

Filets de Maquereaux à la Tartare.

Croquettes de Saumon.

Filets de Bœuf en Concombre.

Cailles Rôties.

Éclair d'Abricot.

Petites Croustades au Parmesan.

ENGLISH.

Consommé aux Fine Herbs.

Whitebait.

Tartinettes of Chicken, Stamford Sauce (Brown).

Loin of Lamb.

Galena.

Soufflé of Apricot.

Oysters à la Tartar.

Purée of Cauliflower.

Fillets of Sole, Stamford Sauce (White).

Calf's Liver and Bacon.

Fillet of Beef Braised.

Coquille of Salmon.

Orange Tart.

Marrow à la Madère.

Consommé à l'Estragon.

Fillets of Mackerel, Sauce Tartar.

Croquets of Salmon.

Fillets of Beef en Concombre.

Quail.

Éclair of Apricot.

Croustades au Parmesan.

FRENCH.

Purée de Huîtres à la Crème.
Filets de Turbot au Parmesan.
Ris d'Agneau, Ragout en Concombre.
Poulet Bouilli au Macaroni.
Œufs de Pluvier en Aspic.
Pomona à la Crème Glacée.
Croûtes de Foie de Volaille.

Consommé à la Fausse Tortue.
Souchet de Carrelet.
Poulet Sauté à la Marengo.
Gigot d'Agneau Rôti.
Huîtres au Gratin.
Soufflé de Chocolat.
Noukles au Parmesan.

Crecy au Riz.
Saumon Grillé, Sauce Norvégienne.
Pigeon Sauté aux Fines Herbes.
Côtelettes de Mouton, Purée Champignon.
Asperges Glacées, Sauce Française.
Beignets à la Victoria.
Huîtres Grillées au Pain Rôti.

ENGLISH.

Purée of Oysters à la Crème.
Filets of Turbot au Parmesan.
Lambs' Sweetbreads Stewed, en Concombre.
Boiled Chicken au Macaroni.
Plovers' Eggs in Aspic.
Apple Cream Ice.
Croûtes of Chickens' Livers.

Mock Turtle.
Flounder Souchet.
Chicken Sauté à la Marengo.
Leg of Lamb.
Scalloped Oysters.
Soufflé of Chocolate.
Noukle Pudding au Parmesan.

Crecy au Riz.
Salmon Grilled, Norvégienne Sauce.
Pigeon Sauté aux Fine Herbs.
Mutton Cutlets, Purée of Mushroom.
Cold Asparagus, Whip Sauce.
Beignets à la Victoria.
Broiled Oysters on Toast.

FRENCH.

MAI.

Consommé à la Jardinière.

Saumon au Gratin.

Filets de Volaille à la Macédoine.

Aloyau.

Asperge Glacé, Sauce Française.

Pouding de Cabinet.

Beignets au Parmesan.

Purée d'Épinard aux Croûtons.

Filets de Sole à la Downton.

Rissoles de Veau en Concombre.

Carré de Mouton Braisé.

Jambon et Salade.

Tarte de Groseilles Glacée.

Croûtes de Laitance d'Harengs.

Bouillon.

Merluce, Sauce aux Œufs.

Filets de Pigeon Farci.

Côtelettes de Mouton à la Soubise.

Homard en Aspic.

Compote d'Orange à la Crème.

Œufs au Parmesan.

ENGLISH.**MAY.**

Consommé à la Jardinière.

Salmon au Gratin.

Fillets of Chicken à la Macédoine.

Sirloin of Beef.

Cold Asparagus, Whip Sauce.

Cabinet Pudding.

Beignets au Parmesan.

Purée of Spinach.

Fillets of Sole Fried, Downton Sauce.

Rissolettes of Veal en Concombre.

Braised Neck of Mutton.

Cold Ham and Salad.

Gooseberry Tart, Cold.

Croûtes of Herring's Roe.

Mutton Broth.

Haddock, Egg Sauce.

Fillets of Pigeon Farci.

Mutton Cutlets Broiled à la Soubise.

Lobster in Aspic.

Compote of Orange à la Crème.

Eggs au Parmesan.

FRENCH.

Purée de Choufleur à la Crème.

Blanchette.

Chaudfroid de Volaille.

Bouilli.

Œufs de Pluvier en Aspic.

Crème de Groseilles Glacée.

Croûtes d'Homard au Diable.

Consommé à l'Estragon.

Éperlans, Sauce d'Anchois.

Côtelettes d'Agneau en Aspic Menthe.

Filets de Bœuf à la Chateaubriand.

Salade à la Corballis.

Compote d'Orange Tangerine à la Crème.

Éclair d'Anchois.

Purée d'Asperge.

Filets de Sole au Gratin.

Timbale d'Épinard, Purée de Jambon.

Gigot d'Agneau.

Croûtes de Saumon à la Tartare.

Tartelettes de Groseilles à la Crème.

Œufs à la Crème au Parmesan.

ENGLISH.

Purée of Cauliflower à la Crème.

Whitebait.

Chaufroid of Chicken.

Boiled Beef.

Plovers' Eggs in Aspic.

Gooseberry Fool Iced.

Croûtes of Lobster au Diable.

Consommé à l'Estragon.

Smelt, Anchovy Sauce.

Lamb Cutlets in Mint Aspic.

Fillets of Beef à la Chateaubriand.

Salad à la Corballis.

Compote of Tangerine Oranges à la Crème.

Éclair of Anchovy.

Purée of Asparagus.

Fillets of Sole au Gratin.

Timbale of Spinach, Purée of Ham.

Leg of Lamb.

Croûtes of Salmon à la Tartar.

Tartlets of Gooseberries à la Crème.

Eggs à la Crème au Parmesan.

FRENCH.

Consommé à la Fausse Tortue.
Saumon Grillé à la Tartare.
Filets de Pigeon à la Française.
Pâté de Veau et Jambon.
Asperge Glacé, Sauce Française.
Compote de Poires à la Crème.
Petits Soufflés de Merluche Fumé.

Consommé au Vermicelle.
Filets de Cabillaud à la Crème.
Croquettes de Volaille.
Bifteck, Salade.
Cailles Rôties.
Crème de Groseilles Glacée.
Beignets à la Crème de Parmesan.

Consommé à la Tortue.
Filets de Truite à la Stamford.
Côtelettes de Mouton à la Maintenon.
Poulet aux Cressons.
Œufs de Pluvier en Aspic.
Éclair de Chocolat Glacée.
Foie de Volaille Sauté.

ENGLISH.

Mock Turtle.

Broiled Salmon, Sauce Tartar.

Fillets of Pigeon à la Française.

Ham and Veal Pie.

Cold Asparagus, Whip Sauce.

Compote of Pears à la Crème.

Soufflés of Dried Haddock.

Consommé au Vermicelli.

Fillets of Cod à la Crème.

Croquets of Chicken.

Beefsteak, Salad.

Quail.

Gooseberry Fool Iced.

Beignets à la Crème de Parmesan.

Turtle Soup.

Fillets of Trout, Stamford Sauce.

Mutton Cutlets à la Maintenon.

Chicken aux Cressons.

Plovers' Eggs in Aspic.

Éclair of Chocolate Iced.

Liver of Chicken Sauté.

FRENCH.

Consommé à la Joue de Bœuf.
Filets de Maquereaux à la Fenouil.
Poulet Sauté aux Truffes.
Filets de Bœuf à la Française.
Mayonnaise d'Homard.
Tarte de Groseilles Glacée.
Croûtes de Jambon au Diable.

Consommé à la Julienne.
Filets de Sole au Parmesan.
Côtelettes de Ris de Veau à la Stamford.
Longe de Mouton.
Moëlle aux Fines Herbes.
Café à la Neige.
Sardines au Parmesan.

Crecy au Riz.
Harengs Grillés, Sauce Moutarde.
Quenelles de Lapereau à l'Estragon.
Quartier d'Agneau.
Pigeons de Bordeaux.
Crème de Groseilles Glacée.
Choux à la Crème de Parmesan.

ENGLISH.

Ox Cheek.

Filets of Mackerel, Fennel Sauce.

Chicken Sauté aux Truffes.

Filets of Beef à la Française.

Mayonnaise of Lobster.

Gooseberry Tart, Cold.

Croûtes of Ham au Diable.

Consommé à la Julienne.

Filets of Sole au Parmesan.

Cutlets of Sweetbread à la Stamford.

Loin of Mutton.

Marrow aux Fine Herbs.

Café à la Neige.

Sardines au Parmesan.

Crecy au Riz.

Broiled Herrings, Mustard Sauce.

Quenelles of Rabbit à l'Estragon.

Fore Quarter of Lamb.

Bordeaux Pigeons.

Gooseberry Fool Iced.

Choux à la Crème de Parmesan.

FRENCH.

JUIN.

Consommé à la Queue de Bœuf.
Filets de Cabillaud à la Normande (Blanche).
Croustade de Moëlle.
Gigot, Salade Française.
Lapereaux en Sauce.
Tarte de Groseilles Glacée.
Beignets de Saumon.

Purée de Petits Pois Verts.
Éperlans, Sauce d'Anchois.
Rissolettes d'Homard.
Côtelettes de Mouton aux Petits Pois.
Petits Poulets, Asperge.
Compote de Normandy Pippins à la Crème.
Croûtes de Foie de Volaille au Diable.

Consommé à la Jardinière.
Rougets en Caisses aux Fines Herbes.
Filets de Caneton à l'Orange.
Filet de Bœuf Braisé.
Mayonnaise de Saumon.
Éclair de Chocolat.
Croûtes de Crevettes au Diable.

ENGLISH.

JUNE.

Ox Tail.

Fillets of Cod à la Normande (White).

Croustade of Marrow.

Roast Leg of Mutton, Salad.

Young Rabbits, Rabbit Sauce.

Gooseberry Tart, Cold.

Beignets of Salmon.

Purée of Green Peas.

Smelt, Anchovy Sauce.

Rissolettes of Lobster.

Mutton Cutlets aux Petits Pois.

Spring Chicken, Asparagus.

Compote of Normandy Pippins à la Crème.

Croûtes of Chicken's Liver au Diable.

Consommé à la Jardinière.

Red Mullet in Cases.

Fillets of Duckling, Orange Sauce.

Fillet of Beef Braised.

Mayonnaise of Salmon.

Éclair of Chocolate.

Croûtes of Shrimps Devilled.

FRENCH.

Purée d'Asperge.

Filets de Turbot au Gratin à la Crème.

Lapereaux Sauté aux Champignons.

Longe d'Agneau, Salade Mayonnaise.

Pigeons Rôtis à l'Estragon.

Crème de Groseilles Glacée.

Artichauts aux Fines Herbes.

Consommé à l'Estragon.

Merlans, Sauce d'Anchois.

Filets de Ris de Veau, Purée Champignon.

Carré de Venaison.

Cailles Rôties:

Crème de Fraises Glacée.

Croûtons de Jambon.

Purée de Choux-fleurs à la Crème.

Filets de Maquereaux à la Stamford.

Filets de Bœuf en Concombre.

Carré de Porc Rôti.

Pigeons de Bordeaux.

Compote de Prunes à la Crème.

Sardines au Parmesan.

ENGLISH.

Purée of Asparagus.
Fillets of Turbot au Gratin à la Crème.
Rabbits Sauté with Mushrooms.
Loin of Lamb and Salad.
Roast Pigeons à l'Estragon.
Gooseberry Fool Iced.
Artichokes aux Fine Herbs.

Consommé à l'Estragon.
Whiting Fried, Anchovy Sauce.
Fillets of Sweetbread, Purée of Mushrooms.
Neck of Venison.
Quail.
Strawberry Cream Ice.
Croûtons of Ham.

Purée of Cauliflowers à la Crème.
Fillets of Mackerel, Stamford Sauce (Brown).
Fillets of Beef en Concombre.
Roast Neck of Pork.
Bordeaux Pigeons.
Compote of Prunes à la Crème.
Sardines au Parmesan.

FRENCH.

Consommé aux Fines Herbes.

Blanchette.

Filets de Pigeon en Concombre.

Bouilli.

Petits Poulets aux Cressons.

Soufflé Espagnole.

Croûtes de Foie de Volaille au Diable.

Consommé à la Tortue.

Saumon Grillé, Sauce Norvégienne.

Croquettes de Volaille.

Bouilli Froid, Salade.

Canetons aux Petits Pois.

Compote de Fraises à la Crème.

Soufflés au Parmesan.

Consommé à la Royale.

Harengs Grillés, Sauce Moutarde.

Coquille de Saumon.

Pâté de Bifteck, Salade aux Légumes.

Levraut Rôti.

Tarte de Cerise.

Choufleur au Parmesan.

ENGLISH.

Consommé aux Fine Herbs.

Whitebait.

Fillets of Pigeon en Concombre.

Silver Side of Beef.

Chicken aux Cressons.

Soufflé Espagnole.

Croûtes of Liver au Diable.

Turtle Soup.

Broiled Salmon, Norvégienne Sauce.

Croquets of Chicken.

Cold Boiled Beef and Salad.

Ducklings aux Petits Pois.

Compote of Strawberries à la Crème.

Soufflés au Parmesan.

Consommé à la Royal.

Broiled Herrings, Mustard Sauce.

Coquille of Salmon.

Cold Beefsteak Pie and Salad.

Leveret.

Cherry Tart.

Cauliflower au Parmesan.

FRENCH.

Purée de Petits Pois Verts.

Souchet de Saumon.

Côtelettes d'Agneau en Aspic Menthe.

Pâté de Pigeon Froid, Salade Française.

Petits Poulets Rôtis aux Petits Pois.

Gelée de Fraises.

Foie de Volaille Sauté.

Consommé aux Œufs Pochés.

Rougets à la Bequinot.

Filets de Pigeon Farci.

Quartier d'Agneau Rôti.

Joue de Cochon aux Fèves Marais.

Tartelettes de Groseilles à la Crème.

Champignons au Gratin.

Purée d'Épinard.

Filets de Maquereaux à la Fenouil.

Croquettes de Saumon.

Filets de Bœuf à la Tartare.

Canetons Rôtis aux Petits Pois.

Café à la Neige.

Omelette au Parmesan.

ENGLISH.

Purée of Green Peas.
Salmon Souchet.
Lamb Cutlets in Aspic.
Pigeon Pie, Cold, and Salad.
Spring Chicken aux Petits Pois.
Jelly of Strawberries.
Liver of Chicken Sauté.

Consommé aux Œufs Pochés.
Red Mullet à la Bequinet.
Fillets of Pigeon Farci.
Fore Quarter of Lamb.
Pig's Cheek and Broad Beans.
Gooseberry Tartlets à la Crème.
Mushrooms au Gratin.

Purée of Spinach.
Fillets of Mackerel, Fennel Sauce.
Croquets of Salmon.
Fillets of Beef, Sauce Tartar.
Ducklings aux Petits Pois.
Café à la Neige.
Omelet au Parmesan.

FRENCH.

JUILLET.

Purée de Lapereau à la Crème.
Rougets en Caisses aux Fines Herbes.
Côtelettes d'Agneau en Concombre.
Carré de Mouton Braisé.
Petits Poulets aux Cressons.
Tarte de Framboises et Groseilles.
Champignons Grillés au Pain Rôti

Consommé à la Jardinière.
Filets de Saumon Souchet.
Foie de Veau aux Petits Pois.
Côtelettes de Mouton à la Maintenon.
Canetons aux Petits Pois.
Crème de Fraises Glacée.
Artichauts aux Fines Herbes.

Purée de Courge à la Moëlle à la Crème.
Filets de Maquereaux à la Stamford.
Côtelettes de Veau, Purée de Champignons.
Aloyau.
Mayonnaise de Saumon.
Tarte de Cerise.
Choufleur au Parmesan.

ENGLISH.

JULY.

Purée of Rabbit à la Crème.
Red Mullet in Cases aux Fine Herbs.
Lamb Cutlets en Concombre.
Braised Neck of Mutton.
Chicken aux Cressons.
Raspberry and Currant Tart.
Mushrooms Broiled on Toast.

Consommé à la Jardinière.
Fillets of Crimped Salmon Souchet.
Calf's Liver and Bacon aux Petits Pois.
Mutton Cutlets à la Maintenon.
Ducklings aux Petits Pois.
Strawberry Cream Ice.
Artichokes aux Fine Herbs.

Purée of Vegetable Marrow.
Fillets of Mackerel, Stamford Sauce (Brown).
Veal Cutlets, Purée of Mushrooms.
Sirloin of Beef.
Mayonnaise of Salmon.
Cherry Tart.
Cauliflower au Parmesan.

FRENCH.

Consommé à la Fausse Tortue.
Filets de Barbue, Sauce Hollandaise.
Côtelettes de Saumon, Sauce Piquante.
Bifteck à la Chateaubriand.
Jambon, Petits Pois aux Fines Herbes.
Pouding de Sussex Framboises.
Moëlle à la Madère.

Purée de Petits Pois Verts.
Blanchette.
Côtelettes d'Agneau en Aspic Menthe.
Poulets, Nouille au Parmesan.
Lapereaux Rôtis à l'Estragon.
Tarte de Framboises et Groseilles.
Choux au Parmesan.

Consommé à la Royale.
Saumon au Gratin.
Poulet Sauté aux Fines Herbes.
Côtelettes de Mouton Grillés aux Petits Pois.
Mayonnaise de Soles.
Tartelettes de Cerise à la Crème.
Croûtes de Crevettes au Diable.

ENGLISH.

Mock Turtle.
Filletts of Brill, Dutch Sauce.
Salmon Cutlets, Sauce Piquante.
Beefsteak à la Chateaubriand.
Ham and Peas aux Fine Herbs.
Sussex Pudding of Raspberry and Currant.
Marrow à la Madère.

Purée of Green Peas.
Whitebait.
Lamb Cutlets in Mint Aspic.
Boiled Chicken, Nouille au Parmesan.
Young Rabbits à l'Estragon.
Raspberry and Currant Cream Ice.
Choux au Parmesan.

Consommé à la Royal.
Salmon au Gratin.
Chicken Sauté aux Fine Herbs.
Mutton Cutlets Broiled aux Petits Pois.
Mayonnaise of Sole.
Tartlets of Cherries à la Crème.
Croûtes of Shrimps au Diable.

FRENCH.

Consommé à la Tortue.
Rougets à la Bequinet.
Chaudfroid de Poulet à la Jardinière.
Carré de Venaison.
Cailles Rôties.
Compote de Fraises à la Crème.
Foie de Volaille Sauté.

Consommé au Vermicelle.
Filets de Perch aux Fines Herbes.
Filets de Pigeon en Concombre.
Filet de Veau.
Joue de Cochon aux Fèves.
Crème de Groseilles Noires Glacée.
Beignets au Parmesan.

Purée de Petits Pois Verts.
Filets de Truite à la Tartare.
Filets de Tête de Veau à l'Estragon.
Carré de Venaison.
Petits Poulets aux Cressons.
Pouding de Groseilles Noires.
Croûtes de Foie de Volaille au Diable.

ENGLISH.

Turtle Soup.

Red Mullet à la Bequinot.

Chaufroid of Chicken à la Jardinière.

Neck of Venison.

Quail.

Compote of Strawberries à la Crème.

Chicken's Liver Sauté.

Consommé au Vermicelli.

Perch Stewed aux Fine Herbs.

Filets of Pigeon en Concombre.

Fillet of Veal.

Pig's Cheek and Broad Beans.

Black Currant Cream Ice.

Beignets au Parmesan.

Purée of Green Peas.

Filets of Trout, Sauce Tartar.

Filets of Calf's Head à l'Estragon.

Neck of Venison.

Chicken aux Cressons.

Black Currant Pudding.

Croûtes of Livers au Diable.

FRENCH.

Consommé à la Queue de Bœuf.
Rougets en Caisses aux Fines Herbes.
Filets de Caneton aux Olives.
Filets de Bœuf, Sauce Béarnaise.
Langue de Bœuf, Salade aux Légumes.
Pouding de Framboises et Groseilles.
Artichauts, Sauce au Beurre.

Purée de Choufleurs à la Crème.
Souchet de Perch.
Rissolettes d'Homard.
Longe d'Agneau, Salade à la Française.
Cailles Rôties.
Macédoine de Fruits Glacé.
Croûtes de Langue au Diable.

Consommé au Riz.
Filets de Sole à la Cardinal.
Filets de Poulet à la Tartare.
Côtelettes de Mouton en Concombre.
Joue de Cochon aux Fèves.
Tarte de Cerise.
Œufs aux Anchois au Parmesan.

ENGLISH.

Ox Tail.

Red Mullet in Cases.

Filets of Duckling aux Olives.

Filets of Beef, Béarnaise Sauce.

Ox Tongue and Salad aux Légumes.

Raspberry and Currant Pudding.

Artichokes, Butter Sauce.

Purée of Cauliflower.

Water Souchet of Perch.

Rissolettes of Lobster.

Loin of Lamb, Salad à la Française.

Quail.

Macédoine of Fruits, Iced.

Croûtes of Tongue au Diable.

Consommé au Riz.

Filets of Sole, Cardinal Sauce.

Filets of Chicken, Sauce Tartar.

Mutton Cutlets en Concombre.

Pig's Cheek and Broad Beans.

Cherry Tart.

Eggs and Anchovy au Parmesan.

FRENCH.

AOÛT.

Purée de Courge à la Moëlle à la Crème.

Perch Grillé, Sauce à la Downton.

Filets de Pigeon en Concombre.

Aloyau.

Lapereaux à l'Estragon.

Bavarois de Riz aux Cerises.

Artichauts, Sauce au Beurre.

Consommé à l'Estragon.

Saumon Grillé, Sauce Norvégienne.

Poulet Sauté aux Champignons.

Hanche de Venaison Rôti.

Cailles Rôties.

Pouding de Cabinet Glacé.

Choux à la Crème au Parmesan.

Purée de Petits Pois Verts.

Rougets à la Bequinet.

Timbale d'Épinard, Purée de Jambon.

Bifteck, Sauce Béarnaise.

Poulet aux Cressons.

Tarte à la Reine Claude.

Homard en Aspic à la Tartare.

ENGLISH.

AUGUST.

Purée of Vegetable Marrow.
Perch Split and Broiled, Downton Sauce.
Filets of Pigeon en Concombre.
Sirloin of Beef.
Rabbits à l'Estragon.
Bavarois of Rice with Cherries.
Artichokes, Butter Sauce.

Consommé à l'Estragon.
Salmon, Norvégienne Sauce.
Chicken Sauté with Mushrooms.
Haunch of Venison.
Quail.
Iced Cabinet Pudding.
Choux à la Crème au Parmesan.

Purée of Green Peas.
Red Mullet à la Bequinet.
Timbale of Spinach, Purée of Ham.
Beefsteak, Béarnaise Sauce.
Chicken aux Cressons.
Greengage Tart.
Lobster in Aspic à la Tartar.

FRENCH.

Consommé à la Jardinière.
Grayling, Sauce à la Downton.
Croquettes d'Homard.
Venaison Haché.
Mayonnaise de Volaille.
Tarte d'Abricot.
Artichauts, Sauce au Beurre.

Purée de Coqs de Bruyère.
Souchet de Saumon.
Crème de Volaille à l'Estragon.
Poitrine de Bœuf Braisé.
Canetons Rôtis.
Pouding de Sussex.
Champignons Grillés au Pain Rôti.

Consommé à la Tortue.
Filets de Turbot au Parmesan.
Rissolettes de Volaille à la Stamford.
Quartier d'Agneau Rôti.
Coqs de Bruyère.
Tarte d'Abricot, Froid.
Soufflés à la Crème au Parmesan.

ENGLISH.

Consommé à la Jardinière.

Grayling, Downton Sauce.

Croquets of Lobster.

Hashed Venison.

Mayonnaise of Chicken.

Apricot Tart.

Artichokes, Butter Sauce.

Purée of Grouse.

Salmon Souchet.

Quenelles of Chicken, Tarragon Sauce.

Stewed Brisket of Beef.

Ducklings.

Sussex Pudding.

Broiled Mushrooms on Toast.

Turtle Soup.

Fillets of Turbot au Parmesan.

Rissolettes of Chicken, Stamford Sauce (Brown).

Fore Quarter of Lamb.

Grouse.

Apricot Tart, Cold.

Soufflés à la Crème au Parmesan.

FRENCH.

Purée de Courge à la Moëlle à la Crème.

Filets de Sole à la Fenouil.

Foie de Veau au Lard.

Côtelettes de Mouton aux Petits Pois.

Mayonnaise d'Homard.

Tarte à la Reine Claude.

Artichauts, Sauce au Beurre.

Consommé au Vermicelle.

Rougets en Caisses aux Fines Herbes.

Côtelettes de Veau en Papillote.

Filets de Bœuf à la Jardinière.

Pigeons Rôtis aux Cressons.

Macédoine de Fruits.

Filets de Courge à la Moëlle au Parmesan.

Consommé à la Jardinière.

Sole à la Normande.

Côtelettes de Mouton aux Petits Pois.

Rond de Veau Rôti.

Coqs de Bruyère Rôtis.

Crème d'Abricot Glacée.

Champignons au Gratin.

ENGLISH.

Purée of Vegetable Marrow.
Filets of Sole Boiled, Purée of Fennel.
Liver and Bacon.
Mutton Cutlets aux Petits Pois.
Mayonnaise of Lobster.
Greengage Tart.
Artichokes, Butter Sauce.

Consommé au Vermicelli.
Red Mullet in Cases aux Fine Herbs.
Veal Cutlets in Cases.
Filets of Beef à la Jardinière.
Roast Pigeons aux Cressons.
Macédoine of Fruits.
Vegetable Marrow au Parmesan.

Consommé à la Jardinière.
Sole à la Normande.
Mutton Cutlets aux Petits Pois.
Fillet of Veal.
Grouse.
Apricot Cream Ice.
Mushrooms au Gratin.

FRENCH.

Purée de Petits Pois Verts.
Maquereaux Grillés à la Tartare.
Croquettes de Coq de Bruyère.
Bouilli.
Canetons Rôtis.
Tarte à la Reine Claude.
Filets de Courge à la Moëlle au Parmesan.

Consommé à l'Estragon.
Filets de Sole au Gratin.
Crème de Merlan à la Cardinal.
Carré de Venaison Rôti.
Petits Poulets à l'Estragon.
Pouding de Sussex.
Crevettes en Aspic à la Tartare.

Purée de Courge à la Moëlle à la Crème.
Rougets à la Bequinet.
Ris de Veau Sauté aux Petits Pois.
Côtelettes de Mouton en Papillote.
Coqs de Bruyère Rôtis.
Tartelettes d'Abricot à la Crème.
Artichauts, Sauce au Beurre.

ENGLISH.

Purée of Green Peas.
Broiled Mackerel, Sauce Tartar.
Croquets of Grouse.
Silver Side of Beef.
Ducklings.
Greengage Tart.
Vegetable Marrow au Parmesan.

Consommé à l'Estragon.
Filets of Sole au Gratin.
Whiting Quenelle, Cardinal Sauce.
Neck of Venison.
Spring Chicken à l'Estragon.
Sussex Pudding.
Shrimps in Aspic à la Tartar.

Purée of Vegetable Marrow.
Red Mullet à la Bequinet.
Sweetbreads Stewed aux Petits Pois.
Mutton Cutlets en Papillote.
Grouse.
Tartlets of Apricot à la Crème.
Artichokes, Butter Sauce.

. FRENCH.

SEPTEMBRE.

Consommé à la Julienne.

Rougets aux Fines Herbes.

Côtelettes de Ris de Veau en Concombre.

Filets de Bœuf à la Jardinière.

Coqs de Bruyère.

Pouding de Crème cuit au four.

Sardines au Parmesan.

Purée de Coq de Bruyère.

Filets de Sole au Parmesan.

Croquettes de Volaille.

Bouilli.

Perdrix Rôties.

Pouding de Sussex aux Mûres.

Artichauts, Sauce au Beurre.

Consommé à la Jardinière.

Merlan Frit, Sauce d'Anchois.

Rissolettes de Gibier.

Longe de Mouton Braisée.

Pigeons aux Cressons.

Compote de Figues Vertes à la Crème.

Soufflés de Merluce Fumé.

ENGLISH.

SEPTEMBER.

Consommé à la Julienne.
Red Mullet aux Fine Herbs.
Sweetbread Cutlets en Concombre.
Filets of Beef à la Jardinière.
Grouse.
Custard Pudding.
Sardines au Parmesan.

Purée of Grouse aux Croûtons.
Filets of Sole au Parmesan.
Croquets of Chicken.
Round of Beef.
Partridges.
Sussex Pudding of Blackberries.
Artichokes, Butter Sauce.

Consommé à la Jardinière.
Whiting Fried, Anchovy Sauce.
Rissolettes of Game.
Braised Loin of Mutton.
Pigeons aux Cressons.
Compote of Green Figs à la Crème.
Soufflés of Haddock.

FRENCH.

Purée de Petits Pois Verts.
Raie Recrêpi, Sauce Hollandaise.
Crème de Lièvre.
Gigot de Mouton Gallois.
Perdrix Rôties.
Macédoine de Fruits.
Beignets au Parmesan.

Purée de Lièvre aux Croûtons.
Grayling, Sauce à la Downton.
Filets de Perdrix, Purée de Champignons.
Poitrine de Bœuf Braisée.
Coqs de Bruyère.
Compote de Pêches à la Crème.
Éclair d'Anchois.

Consommé au Vermicelle.
Filets de Barbue, Sauce Hollandaise.
Côtelettes de Ris de Veau aux Petits Pois.
Côtelettes de Mouton Grillés à la Soubise.
Perdrix Rôties.
Café à la Neige.
Laitance d'Harengs aux Huîtres.

ENGLISH.

Purée of Green Peas.
Crimped Skate, Dutch Sauce.
Crème de Lièvre.
Leg of Welsh Mutton.
Partridges.
Macédoine of Fruits.
Beignets au Parmesan.

Purée of Hare aux Croûtons.
Grayling, Downton Sauce.
Filets of Partridge, Purée of Mushrooms.
Brisket of Beef, Stewed.
Grouse.
Compote of Peach à la Crème.
Éclair of Anchovy.

Consommé au Vermicelli.
Filets of Brill, Dutch Sauce.
Sweetbread Cutlets aux Petits Pois.
Mutton Cutlets Broiled à la Soubise.
Partridges.
Café à la Neige.
Herring's Roe aux Huîtres.

FRENCH.

Purée de Courge à la Moëlle à la Crème.

Merlans, Sauce d'Anchois.

Croquettes de Gibier.

Filets de Bœuf à la Chateaubriand.

Jambon, Salade de Légumes.

Soufflés d'Abricot.

Croûtes de Crevettes.

Consommé à la Fausse Tortue.

Filets de Sole aux Truffes.

Chaudfroid de Perdrix en Aspic.

Côtelettes de Mouton à la Reform.

Poulet à l'Estragon.

Macédoine de Fruits.

Choux à la Crème au Parmesan.

Consommé aux Œufs Pochés.

Rougets à la Bequinet.

Poulet Sauté aux Truffes.

Aloyau.

Perdrix Rôties.

Compote de Reine Claude à la Crème.

Croûtes de Jambon.

ENGLISH.

Purée of Vegetable Marrow.
Whiting, Anchovy Sauce.
Croquets of Game.
Fillets of Beef à la Chateaubriand.
Cold Ham and Salad of Vegetables.
Soufflés of Apricot.
Croûtes of Shrimps.

Mock Turtle.
Fillets of Sole, Truffle Sauce.
Chaudfroid of Partridge in Aspic.
Mutton Cutlets à la Reform.
Chicken à l'Estragon.
Macédoine of Fruits.
Choux à la Crème au Parmesan.

Consommé aux Œufs Pochés.
Red Mullet à la Bequinet.
Chicken Sauté aux Truffes.
Sirloin of Beef.
Partridges.
Compote of Greengage à la Crème.
Croûtes of Ham.

FRENCH.

Purée de Coq de Bruyère.
Filets de Maquereaux, Purée de Fenouil.
Crème d'Homard, Sauce à la Crème.
Côtelettes de Mouton en Concombre.
Pâté de Gibier.
Pouding de Sussex aux Mûres.
Choux au Parmesan.

Consommé à la Royale.
Harengs Grillés, Sauce Moutarde.
Croquettes de Volaille.
Oie Rôtie.
Jambon, Salade de Légumes.
Baba à la Rhum.
Foie de Volaille en Croûtes.

Consommé à la Tortue.
Sole à la Normande.
Côtelettes de Veau en Papillote.
Hanche de Mouton Gallois.
Perdrix Rôties.
Compote de Figues Vertes à la Crème.
Beignets aux Huîtres.

ENGLISH.

Purée of Grouse aux Croûtons.
Fillets of Mackerel, Fennel Sauce.
Lobster Quenelles, Whip Sauce.
Mutton Cutlets en Concombre.
Pâté of Game.
Sussex Pudding of Blackberries.
Choux au Parmesan.

Consommé à la Royal.
Broiled Herrings, Mustard Sauce.
Croquets of Chicken.
Roast Goose.
Cold Ham and Salad.
Baba à la Rhum.
Croûtes of Chicken's Liver.

Turtle Soup.
Sole à la Normande.
Veal Cutlets en Papillote.
Haunch of Welsh Mutton.
Partridges.
Compote of Green Figs à la Crème.
Oysters in Batter.

FRENCH.

OCTOBRE.

Consommé aux Petites Oies.

Filets de Barbue au Beurre.

Lapereau Sauté aux Fines Herbes.

Filets de Bœuf à la Française.

Huîtres à la Kabob.

Éclair de Chocolat.

Petites Croustades au Parmesan.

Consommé à la Jardinière.

Maquereaux Grillés à la Tartare.

Capilotade de Faisan.

Côtelettes de Mouton au Parmesan.

Pâté de Gibier, Salade de Légumes.

Petits Poudings de Riz aux Abricots.

Foies de Gibier Sauté au Pain Frit.

Purée d'Épinard.

Filets de Sole à la Cardinal.

Crème de Faisan aux Truffes.

Bouilli.

Homard à la Tartare en Aspic.

Compote de Figues Vertes à la Crème.

Beignets à la Crème de Parmesan.

ENGLISH.

OCTOBER.

Giblet Soup.

Fillets of Brill, Butter Sauce.

Sauté of Rabbit, Fine Herbs.

Fillets of Beef à la Française.

Oyster Kabobs.

Éclair of Chocolate.

Croustades au Parmesan.

Consommé à la Jardinière.

Mackerel Broiled, Sauce Tartar.

Capilotade of Pheasant.

Mutton Cutlets, Parmesan Sauce.

Game Pie, Salad of Vegetables.

Small Puddings of Rice with Apricot.

Livers of Game Sauté on Toast.

Purée of Spinach.

Fillets of Sole, Cardinal Sauce.

Quenelles of Pheasant, Truffle Sauce.

Boiled Beef (Silver Side).

Lobster à la Tartar in Aspic.

Compote of Green Figs with Cream.

Beignets à la Crème de Parmesan.

FRENCH.

Bouillon.

Merlans, Sauce d'Anchois.

Rissolettes de Faisan.

Poitrine de Bœuf Braisée.

Pluviers Rôtis.

Pouding de Sussex aux Mûres.

Crevettes en Aspic à la Tartare.

Consommé au Riz.

Filets de Sole à la Downton.

Poulet Sauté à la Marengo.

Longe de Mouton Gallois.

Pâté de Gibier, Salade de Légumes aux Fines Herbes.

Riz à l'Impératrice.

Huîtres à la Tartare.

Purée de Lièvre.

Filets de Turbot au Parmesan.

Filets de Caneton aux Olives.

Côtelettes de Mouton à la Soubise.

Perdrix Rôties.

Crème de Framboises Glacée.

Artichauts au Diable.

ENGLISH.

Mutton Broth.
Whiting, Anchovy Sauce.
Rissolettes of Pheasant.
Braised Brisket of Beef.
Plovers.
Sussex Pudding of Blackberries.
Shrimps in Aspic à la Tartar.

Consommé au Riz.
Filets of Sole, Downton Sauce.
Sauté of Chicken à la Marengo.
Leg of Welsh Mutton.
Game Pie and Vegetable Salad.
Riz à l'Impératrice.
Oysters à la Tartar.

Purée of Hare.
Filets of Turbot au Parmesan.
Filets of Duck with Olives.
Mutton Cutlets à la Soubise.
Partridges.
Barberry Cream Ice.
Artichokes au Diable.

FRENCH.

Consommé aux Fines Herbes.
Filets de Cabillaud, Sauce aux Huîtres.
Côtelettes de Lièvre, Sauce Lièvre.
Longe de Mouton Gallois.
Mayonnaise de Volaille.
Pouding de Mûres.
Petits Soufflés de Merluce Fumé.

Purée de Huîtres à la Crème.
Filets de Sole au Gratin.
Capilotade de Gibier.
Filet de Bœuf Rôti.
Champignons au Gratin.
Bavarois de Riz aux Pêches.
Noukles Pouding au Parmesan.

Consommé à la Tortue.
Merluce, Sauce aux Œufs.
Filets de Perdrix, Purée Champignon.
Côtelettes de Mouton en Papillote.
Faisan Rôti.
Pouding de Cabinet Glacé.
Foies de Gibier au Diable aux Croûtes.

ENGLISH.

Consommé aux Fine Herbs.
Filets of Cod, Oyster Sauce.
Hare Cutlets, Hare Sauce.
Loin of Welsh Mutton.
Mayonnaise of Chicken.
Mulberry Pudding.
Haddock Soufflés.

Oyster Soup.
Filets of Sole au Gratin.
Capilotade of Game.
Roast Fillet of Beef.
Mushrooms au Gratin.
Bavarois of Rice with Peaches.
Noukle Pudding.

Clear Turtle.
Haddock, Egg Sauce.
Filets of Partridge, Purée of Mushroom.
Mutton Cutlets en Papillote.
Pheasant.
Cabinet Pudding, Iced.
Livers of Game Devilled on Croûtes.

FRENCH.

Potage à la Mulligatawny.
Filets de Maquereaux à la Fenouil.
Crème de Lièvre, Sauce Lièvre.
Pâté de Bifteck.
Mayonnaise de Faisan.
Tarte de Prunes.
Croûtes de Jambon au Diable.

Consommé à la Royale.
Éperlans, Sauce d'Anchois.
Pigeons Farci.
Côtelettes de Veau en Papillote.
Perdrix Rôties.
Soufflé Espagnole.
Croûtes de Foie de Gibier au Diable.

Purée de Faisan.
Filets de Sole à la Normande.
Croquettes de Gibier.
Petits Poudings de Bifteck.
Pluviers Rôtis.
Tartelettes d'Abricot à la Crème.
Tartelettes à la Crème de Parmesan.

ENGLISH.

Mulligatawny Soup.
Filets of Mackerel, Fennel Sauce.
Quenelles of Hare, Hare Sauce.
Beefsteak Pie.
Mayonnaise of Pheasant.
Damson Tart.
Croûtes of Ham Devilled.

Consommé à la Royal.
Smelt, Anchovy Sauce.
Pigeons Farci.
Veal Cutlets en Papillote.
Partridges.
Soufflé Espagnole.
Livers of Game Devilled on Croûtes.

Purée of Pheasant.
Filets of Sole à la Normande.
Croquets of Game.
Beefsteak Puddings.
Plovers.
Tartlets of Apricot à la Crème.
Tartlets à la Crème de Parmesan.

FRENCH.

NOVEMBRE.

Purée de Lapereau à la Crème.
Filets de Sole à la Stamford (Brune).
Friantine de Dinde.
Carré de Mouton Braisé.
Canard Sauvage Rôti.
Baba à la Rhum.
Croûtes de Cervettes.

Consommé à la Tête de Cabillaud.
Sprats.
Filets de Bœuf, Sauce Béarnaise.
Oie Rôtie.
Jambon Froid, Salade à la Corballis.
Compote de Prunes à la Crème.
Petits Soufflés de Merluce Fumé.

Purée de Marron.
Filets de Cabillaud, Sauce aux Huîtres.
Capilotade d'Oie.
Filets de Bœuf à la Chateaubriand.
Faisan Rôti.
Pouding à la Londonderry.
Sardines au Parmesan.

ENGLISH.

NOVEMBER.

Purée of Rabbit à la Crème.

Fillets of Sole, Stamford Sauce (Brown).

Friantine of Turkey.

Braised Neck of Mutton.

Wild Duck.

Baba.

Croûtes of Sheep's Brains.

Cod's Head Soup.

Sprats.

Fillets of Beef, Sauce Béarnaise.

Goose.

Ham and Salad à la Corballis.

Compote of French Plums à la Crème.

Soufflés of Haddock.

Purée of Chestnut.

Cod, Oyster Sauce.

Capilotade of Goose.

Fillets of Beef à la Chateaubriand.

Pheasant.

Londonderry Pudding.

Sardines au Parmesan.

FRENCH.

Consommé aux Petites Oies.
Filets de Sole à la Stamford (Blanche).
Timbale d'Épinard, Purée de Jambon.
Bouilli.
Bécasses Rôties.
Charlotte de Pommes.
Éclair à la Crème de Parmesan.

Consommé à la Fausse Tortue.
Sole au Gratin.
Karie de Volaille.
Bifteck à l'Anglaise.
Perdrix Rôties.
Compote de Pêches à la Crème.
Beignets de Merluce Fumé.

Purée d'Artichaut à la Crème.
Filets de Maquereaux à la Tartare.
Côtelettes de Mouton en Papillote.
Dinde Rôtie aux Marrons.
Moëlle aux Fines Herbes.
Café à la Neige.
Croûtes de Foie de Dinde au Diable.

ENGLISH.

Giblet Soup.

Filets of Sole, Stamford Sauce (White).

Timbale of Spinach, Purée of Ham.

Boiled Silver Side of Beef.

Woodcocks.

Apple Charlotte.

Éclair à la Crème de Parmesan.

Mock Turtle Soup.

Sole au Gratin.

Curry of Chicken.

Beefsteak.

Partridges.

Compote of Peach à la Crème.

Beignets of Haddock.

Purée of Artichokes à la Crème.

Filets of Mackerel, Sauce Tartar.

Mutton Cutlets en Papillote.

Roast Turkey with Chestnuts.

Marrow aux Fine Herbs.

Café à la Neige.

Croûtes of Turkey Liver Devilled.

FRENCH.

Consommé à la Queue de Bœuf.
Filets de Sole à la Downton.
Filets de Tête de Veau à l'Estragon.
Selle de Mouton Rôtie.
Coqs de Bruyère.
Crème de Chocolat Glacée.
Beignet Soufflés au Parmesan.

Purée de Pois.
Filets de Turbot, Sauce Hollandaise.
Crème de Faisans aux Truffes.
Aloyau.
Bécasses Rôties.
Crème d'Abricot Glacée.
Moëlle à la Madère.

Purée de Coqs de Bruyère.
Filets de Turbot au Parmesan.
Filets de Pigeon à la Française.
Carré de Venaison.
Mayonnaise d'Homard.
Pomona à la Crème Glacée.
Éclair d'Anchois.

ENGLISH.

Ox-tail Soup.

Fillets of Sole, Downton Sauce.

Fillets of Calf's Head à l'Estragon.

Saddle of Mutton.

Grouse.

Chocolate Cream Ice.

Beignet Soufflés au Parmesan.

Pea Soup.

Fillets of Turbot, Dutch Sauce.

Quenelles of Pheasant, Truffle Sauce.

Sirloin of Beef.

Woodcocks.

Apricot Cream Ice.

Marrow à la Madère.

Purée of Grouse.

Fillets of Turbot au Parmesan.

Fillets of Pigeon à la Française.

Neck of Venison.

Mayonnaise of Lobster.

Apple Cream Ice.

Éclair of Anchovy.

FRENCH.

Consommé à la Tortue.

Filets de Sole, Sauce d'Anchois.

Fricassée de Volaille.

Côtelettes de Mouton Grillés aux Fines Herbes.

Lièvre Rôti.

Bavarois de Riz à l'Abricot.

Huîtres à la Tartare.

Purée d'Épinard.

Merluche, Sauce aux Œufs.

Civet de Lièvre.

Pâté de Bifteck.

Chaufroid de Faisan en Aspic.

Soufflé de Chocolat.

Riz à la Milanaise.

Consommé à la Joue de Bœuf.

Filets de Sole à la Normande.

Côtelettes de Mouton à la Reform.

Gigot de Porc, Pouding de Pois.

Pluviers Rôtis.

Trifle.

Laitance d'Harengs aux Huîtres.

ENGLISH.

Turtle Soup.

Filets of Sole, Anchovy Sauce.

Fricassee of Chicken.

Mutton Cutlets aux Fine Herbs.

Roast Hare.

Bavarois of Rice with Apricot.

Oysters à la Tartar.

Purée of Spinach.

Haddock, Egg Sauce.

Hashed Hare.

Beefsteak Pie.

Chaudfroid of Pheasant in Aspic.

Chocolate Soufflé.

Rice à la Milanaise.

Ox-cheek Soup.

Filets of Sole à la Normande.

Mutton Cutlets à la Reform.

Boiled Leg of Pork and Peas Pudding.

Plovers.

Trifle.

Herring's Roe aux Huîtres.

FRENCH.

DÉCEMBRE.

Consommé au Macaroni.

Sprats.

Fricassée de Faisan.

Gigot de Mouton Gallois.

Mayonnaise d'Homard.

Compote de Noix.

Croustade au Parmesan.

Purée de Faisan à la Crème.

Filets de Sole à la Cardinal.

Côtelettes de Levraut, Sauce Lièvre.

Rond de Bœuf, Salade de Légumes.

Sarcelles.

Crème de Prune de Damas Glacée.

Huîtres à la Tartare.

Consommé à la Queue de Bœuf.

Éperlans, Sauce d'Anchois.

Côtelettes de Mouton à la Soubise.

Pâté de Perdrix.

Huîtres en Aspic à la Tartare.

Soufflé d'Abricot.

Foies de Gibier Sauté.

ENGLISH.

DECEMBER.

Consommé au Macaroni.

Sprats.

Fricassee of Pheasant.

Leg of Welsh Mutton.

Mayonnaise of Lobster.

Compote of Walnuts.

Croustade au Parmesan.

Purée of Pheasant.

Fillets of Sole, Cardinal Sauce.

Hare Cutlets, Hare Sauce.

Round of Beef, Salad of Vegetables.

Teal.

Damson Cream Ice.

Oysters à la Tartar.

Ox-tail Soup.

Smelt, Anchovy Sauce.

Mutton Cutlets à la Soubise.

Partridge Pie.

Oysters in Aspic à la Tartar.

Soufflé of Apricot.

Livers of Game Sauté.

FRENCH.

Bouillon.

Cabillaud, Sauce aux Huîtres.

Karié de Volaille.

Aloyau.

Bécasses.

Éclair de Chocolat.

Sardines au Parmesan.

Consommé au Riz.

Harengs Grillés.

Ris de Veau Sauté.

Carré de Mouton Braisé.

Canard Sauvage.

Café à la Neige.

Moëlle aux Fines Herbes.

Potage à la Mulligatawny.

Merluce, Sauce aux Œufs.

Capilotade de Tête de Veau.

Filets de Bœuf à la Française.

Coqs de Bruyère.

Pouding de Cabinet Glacé.

Choux à la Crème de Parmesan.

ENGLISH.

Mutton Broth.
Cod, Oyster Sauce.
Curry of Chicken.
Sirloin of Beef.
Woodcocks.
Éclair of Chocolate.
Sardines au Parmesan.

Consommé au Riz.
Herrings Broiled.
Stewed Sweetbreads.
Braised Neck of Mutton.
Wild Duck.
Café à la Neige.
Marrow aux Fine Herbs.

Mulligatawny.
Haddock, Egg Sauce.
Capilotade of Calf's Head.
Filletts of Beef à la Française.
Grouse.
Cabinet Pudding, Iced.
Choux à la Crème de Parmesan.

FRENCH.

Consommé à la Tortue.
Cabillaud Recrêpi, Sauce Norvégienne.
Poulet Sauté aux Truffes.
Filets de Bœuf à la Béarnaise.
Mauviettes.
Crème de Noix Glacée.
Croûtes de Foie de Volaille.

Purée de Céleri à la Crème.
Merlan Frit à la Stamford.
Filets de Pigeon aux Fines Herbes.
Pâté de Veau et Jambon.
Perdrix Rôties.
Gelée d'Orange.
Laitance d'Hareng aux Huîtres aux Croûtons.

Consommé à la Julienne.
Raie Recrêpi à la Hollandaise.
Rissolettes de Lièvre.
Bifteck à la Chateaubriand.
Pluviers Rôtis.
Gelée à la Madère.
Croûtes de Crevettes.

ENGLISH.

Turtle.

Crimped Cod Broiled, Norvégienne Sauce.

Chicken Sauté aux Truffles.

Filets of Beef, Sauce Béarnaise.

Larks.

Walnut Cream Ice.

Croûtes of Chickens' Livers.

Purée of Celery.

Fried Whiting, Stamford Sauce (Brown).

Filets of Pigeon aux Fine Herbs.

Ham and Veal Pie.

Partridges.

Orange Jelly.

Herring's Roe aux Huîtres aux Croûtons.

Consommé à la Julienne.

Crimped Skate, Dutch Sauce.

Rissolettes of Hare.

Beefsteak à la Chateaubriand.

Plovers.

Jelly à la Madère.

Croûtes of Shrimps.

FRENCH.

Purée de Pigeon Ramier.
Anguilles Sautés.
Quenelles de Faisan aux Truffes.
Longe de Mouton Rôtie.
Huîtres à la Kabob.
Crème de Noix Glacée.
Éclair à la Crème de Parmesan.

Consommé à la Joue de Bœuf.
Filets de Sole au Gratin.
Croquettes de Gibier.
Poitrine de Bœuf Sauté.
Faisan Rôti.
Baba à la Rhum.
Filets d'Harengs au Parmesan.

Purée de Huîtres à la Crème.
Filets de Turbot au Parmesan.
Côtelettes de Mouton en Papillote.
Dinde Rôtie aux Marrons.
Bécassines.
Plum Pouding à la Sauce.
Moëlle à la Madère.

ENGLISH.

Purée of Woodpigeon.

Stewed Eels.

Quenelles of Pheasant aux Truffles.

Loin of Mutton.

Oyster Kabobs.

Walnut Cream Ice.

Éclair à la Crème de Parmesan.

Ox Cheek.

Fillets of Sole au Gratin.

Croquets of Game.

Stewed Brisket of Beef.

Pheasant.

Baba.

Fillets of Herrings au Parmesan.

Purée of Oysters à la Crème.

Fillets of Turbot au Parmesan.

Mutton Cutlets en Papillote.

Turkey, Roast Chestnuts.

Snipe.

Plum Pudding, Plum Pudding Sauce.

Marrow à la Madère.

RECEIPTS.

CHAPTER I.

STOCKS, ETC.

IN preface to this chapter, I think it for the benefit of some of my readers to remark that the Receipts given for Consommé (No. 1), Glaze, Aspic Jelly, Espagnole, and Fine Herbs Sauces are the most economical that can be given, but I must at the same time candidly say (and I hope cooks will not be horrified at my saying this) that these articles can be bought cheaper, and, in nine cases out of ten, much better than they can be made at home, of Monsieur Émile Beguinot, manufacturer, 401½, Wandsworth Road, who makes sauces in bottles, at one shilling each, sufficient for an entrée, which can be obtained at any retail shop.

These remarks are not intended to apply to those who are fortunate enough to be blessed with good cooks or where there is a large consumption, but to small houses where the stockpot is not always going and the cook not an artist.

A few bottles of Consommé, Aspic Jelly, and Sauces enable one at an hour's notice to give what would take hours to make.

CONSOMMÉ OR BROWN STOCK.

No. 1.

To eight pounds of lean beef or shin of beef (the bone, if the latter, having been broken and all marrow

extracted), six carrots well washed, scraped and divided lengthways into four parts, two onions quartered, two turnips cut in halves, two small sticks of celery, a dessert-spoonful of sugar and one and a half of salt, add one gallon of water.

Put all the ingredients into a stockpot or large stewpan, boil up briskly, and then place on the side of the fire to simmer *gently* for six hours.

Remove the scum as it rises, and after the stock has been on the fire for six hours, strain through a colander into a large basin so as to clear the stock from all meat and vegetables. Then run it again through a tammy cloth to clear it of all small remnants of meat or vegetables which may have been left after the former process, and put it into basins to become cold.

When quite cold and required for use, remove the fat, which will have risen to the top, with a wooden spoon; but, as some particles of fat are sure to be left which cannot be taken off with the spoon, wipe the surface of the jelly with a clean cloth, which has previously been dipped into warm water and wrung nearly dry. If the stock is not quite clear it should be clarified as follows: Pass two pounds of lean beef, or any other meat of which the stock has been made, through one of Lovelock's sausage machines, put it in a stewpan, and having warmed the stock, mix it by degrees, a pint at a time, with the meat with a wooden spoon, put it on the fire and stir it until it boils; then put it on the side of the fire and let it simmer for an hour, add a carrot, onion, and stick of celery all sliced and let it boil, strain through a wet cloth—it should be put in the cloth a pint at a time, and when the last pint is put in, the four corners of the cloth should be pinned together and suspended over a basin until all that is clear has run through. This is the process of clarification for all stocks and soups, as the egg clarification makes them taste thin.

THE AUTHOR'S CHEAP CONSOMMÉ.

No. 2.

To four carrots well scraped, washed, and divided into four parts, two onions quartered, one turnip cut in half, small bit of celery, one dessert-spoonful of sugar, ditto of salt, add two quarts of water.

Put all the ingredients into a stewpan, boil up briskly, and put on the side of the fire to simmer until the vegetables are soft; add one dessert-spoonful of Liebig Company's Extract of Meat, let it simmer for half an hour longer, and strain through a fine colander into a basin.

WHITE STOCK.

No. 3.

The same proportion of everything, excepting the sugar, as in the receipt for Brown Stock (No. 1), only substituting veal or knuckle of veal for beef. The same processes of boiling, straining, clearing of all fat and grease, and, if necessary, of clarification must be gone through.

N.B.—The advantage of putting stock into several basins is that if not required for immediate use, it keeps much better with the fat on.

BROWN THICKENING.

No. 4.

Put half a pound of butter clarified (that is, cleared of all milk) into a stewpan, dissolve it, and stir in with a wooden spoon half a pound of flour until quite smooth, put it on the fire and let it simmer, stirring all the time for an hour or until it becomes a nice brown colour, when put it in a basin for use. It depends greatly on the heat of the fire how long it is before it is a nice brown; great care must be taken not to let it burn. A dessert-spoonful will thicken a pint of gravy.

WHITE THICKENING.

No. 5.

The same proportions of butter and flour, and the same process as in No. 4, only the fire over which it is prepared must not be so hot, and great care must be taken that the mixture does not acquire any colour. This mixture is used in thickening all white stocks and sauces, and a dessert-spoonful will thicken a pint of either.

COMMON GRAVY FOR POULTRY OR GAME.

No. 6.

Stew the trimmings, that is, the neck, gizzard, pinion bones and feet of whatever poultry or game the gravy is required for in half a pint of water, with a small onion, and two slices of carrot or a small one, a little sugar and salt, for an hour, and add half a tea-spoonful of Liebig Company's Extract of Meat; thicken a trifle with corn flour, about half a tea-spoonful.

GLAZE.

No. 7.

The reduction of any good stock to the substance of liquid glue, and it is arrived at by boiling until it begins to thicken; when this commences it should simmer gently until it is thick enough for use, which is when it drops from the spoon like a thick syrup. When required for use put the basin in which it has been placed in hot water to warm.

No salt should be used in stock which is to be reduced to glaze, as the reduction is great, and the salt does not reduce with the stock.

ASPIC JELLY.

No. 8.

Having broken into smallish pieces three pounds of shin of beef (the marrow being extracted), four calves' feet, four pounds of knuckle of veal, wash them well and put them in a stewpan with three carrots, two onions, a bunch of parsley, and a gallon of water, boil it up and place it on the side of the fire to simmer until reduced to half, skimming the fat off it from time to time. Take it off the fire and let it stand for some minutes, when strain it first through a colander and then through a dinner napkin or rubber, and let it get cold; when cold remove all fat and grease as in Stock (No. 1), and if necessary clarify by the following process: Whisk the whites of two eggs in a pint of water, warm up the jelly and pour it into it, stirring it well in, allow it to boil a quarter of an hour, and strain it through a jelly-bag. When it is clear, warm it up, and flavour with two or three sprays of green tarragon, and the juice of three or four lemons.

CHAPTER II.

SAUCES.

I WOULD remind my readers that three things are very necessary in the successful making of good sauces.

1st. Great care.

2nd. That all white sauces in which eggs are used must not boil after they are added, and when a thickening is made with flour and butter, the butter must be first melted and the flour mixed in until quite smooth before the water, milk, cream, or stock is added; and as it is of great importance that the milk should be good, and the cream thick, I feel that I am doing my readers a kindness in recommending them, when in London, to obtain those articles from the "Belgravia Dairy Company;" Head Office, 2, Exhibition Road, South Kensington.

3rd. That all clear sauces should be the substance of half-glaze so as not to run all over the dish, and that they should be served in moderation. The proper substance should be arrived at by reducing, as in Glaze (No. 7), but they can also be thickened by mixing in a little Brown & Polson's corn flour or arrowroot. These should be mixed in a cup with a little stock quite smoothly before putting into the sauce. If arrowroot is used, it must be stirred until it thickens, *and not allowed to boil*. If corn flour is used, it can be mixed well and then allowed to boil.

ALLEMANDE.

No. 9.

To a pint of White Stock (No. 3) add a pint of boiled milk and an ounce of White Roux, stirring it until it

becomes quite smooth, reduce it until thick, add six chopped mushrooms, and a sprig of parsley; then incorporate four table-spoonfuls of good cream, and let the whole simmer for one minute, stirring all the time, and strain it into a basin for future use. Great care must be taken that it does not boil. This sauce is used for hot and cold entrées, as will be hereafter seen.

ANCHOVY.

No. 10.

To half a pint of Butter Sauce (No. 15) add two dessert-spoonfuls of Burgess & Son's essence of anchovy, a squeeze of lemon, and if at hand a pinch of Searcy Salt.

APPLE.

No. 11.

Peel and core six small or three large apples, put them in a stewpan with a quarter of a pint of either No. 1 or 2 Stocks, an ounce of sugar, half an ounce of butter, and a small piece of lemon-peel; let the whole simmer until the apples are stewed, then beat through a hair sieve and serve.

BÉCHAMEL.

No. 12.

Put two ounces of butter into a stewpan, let it melt, add one and a half ounces of flour, and stir it in until smooth, add a sprig or two of parsley, six peppercorns, six mushrooms, salt to taste, half a pint of White Stock (No. 3), and half a pint of milk, let it boil, stirring until it does, and then put it on one side to simmer for twenty minutes; strain and keep ready for use.

BÈCHAMEL CREAM.

No. 13.

The same as above, only use half a pint of good cream instead of milk. Great care should be taken in stirring these sauces that the spoon goes well to the bottom and round the sides, so that it does not burn.

BREAD SAUCE.

No. 14.

Stew a small onion and six peppercorns in half a pint of milk for twenty minutes, remove the onion and peppercorns, and add the crumb of a penny French roll, or two ounces of bread-crumbs, an ounce of butter, and salt to taste ; let it stew for a quarter of an hour, then put it on the fire and stir with a wooden spoon until it boils ; add two table-spoonfuls of good cream and serve. If you wish it to be extra good, use cream instead of milk.

BUTTER SAUCE OR PLAIN MELTED BUTTER.

No. 15.

Put two ounces of butter in a saucepan, let it melt, then add one and a half ounces of flour, stir with a wooden spoon until quite smooth, add two-thirds of a pint of cold water and stir the whole over the fire until it thickens, add salt to taste ; an ounce more butter is a great improvement, but not necessary.

BUTTER SAUCE.

No. 16.

To the above Butter Sauce when completed, add a spoonful of cream, the yolk of a beaten egg, and just one squeeze of lemon.

BUTTER, WHIP OF, FOR ASPARAGUS.

No. 17.

Put the yolks of two eggs in a saucepan, with six tea-spoonfuls of water, a pinch of salt, and six drops of Chili vinegar, mix well and add three ounces of butter ; put the saucepan in a stewpan of hot water, or one of Adams & Son's milk saucepans, on the fire, and whip the ingredients well together until they become smooth and frothy.

BUTTER, ANCHOVY.

No. 18.

Wash and bone six anchovies, and put them in a mortar with the yolks of two eggs boiled hard, two ounces of butter, and a pinch of cayenne pepper ; pound, and rub through a hair sieve, and make into small balls.

BUTTER, FINE HERBS.

No. 19.

Pick a handful of tarragon or chervil, chives, and parsley, wash and throw them into boiling water for five minutes and then dry, put them in a mortar with two ounces of butter, a little salt, pound and rub through a hair sieve, and make into small balls.

BUTTER, LOBSTER.

No. 20.

Pound in a mortar two ounces of lobster berries, mixed with two and a half ounces of butter, a tea-spoonful of Burgess & Son's essence of anchovies, and a little cayenne pepper, rub through a hair sieve. If to be used as a savoury butter, make it into small balls ; if for Cardinal Sauce, let it remain in a basin until required.

BÉARNAISE.

No. 21.

Put the yolks of four eggs and one ounce of butter in a saucepan and place it in a stewpan of hot water on the fire, or in one of Adams & Son's milk saucepans; stir over the fire until the substance begins to thicken, remove from the fire, add one more ounce of butter, the juice of one lemon, and again stir over the fire until it again begins to thicken; repeat this process until four ounces have been incorporated, add salt to taste, and a table-spoonful of chopped tarragon.

This sauce should be the substance of and resemble Mayonnaise Sauce, and requires great care in making or the eggs set and it is spoilt.

BROWN SAUCE, CLEAR.

No. 22.

Reduce some Consommé (No. 1) by boiling until it becomes the substance of half-glaze. Consommé (No. 2) may also be thickened with arrowroot or Brown & Polson's corn flour to the same consistency, but of course it is not so good.

CARDINAL SAUCE.

No. 23.

To half a pint of either White or Cream Béchamel Sauce, add one ounce of Lobster Butter (No. 20), a tea-spoonful of Burgess & Son's essence of anchovy and Searcy Salt to taste; make very hot and serve.

CAPER SAUCE.

No. 24.

To half a pint of Butter Sauce (No. 15) add two table-spoonfuls of capers not chopped too fine, and a tea-spoonful of the caper vinegar; let it simmer for two minutes, and it is ready for use.

CELERY SAUCE, WHITE.

No. 25.

Stew in some salt and water two large white sticks of celery until quite soft, take out the celery, pound it in a mortar, rub through a sieve, and add to it half a pint of White Sauce; season to taste with salt, and if too thick add new milk or cream until it becomes a proper substance, being about that of White Sauce.

CELERY SAUCE, BROWN.

No. 26.

The same as above, only instead of White Sauce add half a pint of Brown Sauce (No. 22).

CHESTNUT, BROWN.

No. 27.

Take the outer rind off half a pound of Spanish chestnuts, and put them in a saucepan with some boiling water for three minutes, the inner skin will then easily be removed; then put them in a stewpan with half a pint of Consommé (No. 1 or 2), one ounce of butter, and let them stew until quite soft. Take them out of the stewpan and put them in a mortar, pound and beat through a wire and then a hair sieve, mix with the Consommé in which they were stewed, add some Espagnole Sauce (No. 34) or Brown Sauce (No. 22) sufficient to make it a smooth substance the consistency of custard, and a tea-spoonful of sugar and salt; boil over the fire stirring all the time, and it will be ready for use.

CHATEAUBRIAND SAUCE.

No. 28.

Put one small glass of sherry, a gill of Espagnole Sauce (No. 34), ditto Brown Sauce (No. 22), into a saucepan and thicken by reducing, add a little Searcy Salt, two ounces of butter, the juice of half a lemon, a dessert-spoonful of chopped parsley, and a table-spoonful of mushroom catsup. Make very hot and serve.

DUTCH SAUCE.

No. 29.

Put the yolks of two eggs, an ounce of butter, a gill of cream, the juice of one lemon, a pinch of Searcy Salt, and half a tea-spoonful of salt into one of Adams' milk saucepans or an earthenware jar, put it in a stewpan in which there is sufficient boiling water to come about three parts of the way up the pot, let the water boil, and stir the ingredients with a whisk until the sauce becomes smooth and the substance of good cream.

DEVIL SAUCE.

No. 30.

A table-spoonful of mustard, a tea-spoonful of cook's curry paste, a table-spoonful of Worcestershire Sauce, two table-spoonfuls of mushroom catsup, a tea-spoonful of Anchovy Sauce, a tea-spoonful of salt, yolk of one egg, and half a pint of any soup which is at hand; if a thin soup, thicken with a little Brown Roux (No. 4), boil up and pour over any broil.

DEVIL SAUCE.

No. 30A.

Warm and mix together a spoonful of mixed mustard, the yolk of one egg, a table-spoonful of Worcestershire Sauce, an ounce of glaze, ditto of butter, a pinch of salt and cayenne pepper, and rub the meat which is to be broiled with it, sprinkling the meat with bread-crumbs and chopped parsley; add to what remains an equal part of butter and glaze, and a table-spoonful of chopped parsley; warm up and put in the dish.

DUCK (WILD) SAUCE.

No. 31.

Large glass of port wine boiled in the room, a lemon, tea-spoonful of cayenne, ditto of salt, to be used as directed hereafter.

DOWNTON SAUCE FOR FISH.

No. 32.

To three-quarters of a pint of good White Sauce (No. 77) add a dessert-spoonful of Anchovy Sauce, and a small wine-glass of sherry ; mix well and serve.

EGG SAUCE.

No. 33.

To three-quarters of a pint of White Sauce (No. 77) add a tea-spoonful of Anchovy Sauce and two hard-boiled eggs cut up in pieces about the size of a nut. If no White Sauce is at hand, to two ounces of butter add one and a half ounces of flour ; stir in the saucepan until smooth, add half a pint of new milk, a little red pepper and salt, three table-spoonfuls of good cream ; stir over the fire until it boils, and add the eggs.

ESPAGNOLE SAUCE.

No. 34.

Cut small two carrots, two onions, half a pound of lean veal, a hock of ham, put these in a stewpan with a bunch of parsley, a few peppercorns, and two ounces of butter ; stir over a quick fire until a light brown ; drain off the butter, and add three quarts of Stock (No. 1), half a pint of Tomato Sauce (No. 73), and a gill of sherry. Let the whole boil an hour, when stir in three table-spoonfuls of Brown Roux (No. 4) with a wooden spoon until it boils, and let it continue boiling for an hour, or until a nice brown. Add a little more stock if it becomes too thick, strain through a tammy cloth, remove all fat, and put it into a basin for use.

FINE HERBS SAUCE.

No. 35.

To half a pint of Clear Brown Sauce (No. 22) add three small green onions or chives, two bunches of parsley, a table-spoonful of Tomato Sauce (No. 73) if liked, two of

chervil, three small button mushrooms (if to be had) chopped fine, and a little salt; let it stew for twenty minutes, *but not boil*, and it will be ready for use.

FENNEL SAUCE FOR FISH.

No. 36.

To three-quarters of a pint of White Sauce (No. 77) add sufficient fennel to make the sauce quite green. The fennel must be boiled tender, pounded in a mortar and beaten through a wire and then a hair sieve; add salt to taste.

HORSERADISH SAUCE.

No. 37.

To three table-spoonfuls of horseradish *grated fine* add a tea-spoonful of sugar, salt, and vinegar, a dessert-spoonful of mixed mustard, and four table-spoonfuls of good cream.

HAM SAUCE.

No. 38.

Chop fine one ounce of lean ham and half an ounce of chopped chives; stew in a saucepan for five minutes in half an ounce of butter, beat through a wire and hair sieve, add a gill of Brown Sauce (No. 22) and a tea-spoonful of lemon; boil up, and it is ready for use.

HARE SAUCE.

No. 39.

Stew the rough parts of hare, having removed the fillets, legs, and shoulders, in a quart of Consommé (No. 2) and a dessert-spoonful of salt for two hours; reduce to a pint, which should be rather thick, strain and let it cool; clear of all fat and if necessary clarify, add a table-spoonful of red currant jelly.

INDIAN SAUCE.

No. 40.

To half a pint of Brown Sauce (No. 22) add a tea-spoonful of chopped green capsicums, gherkins, chives, mixed pickles, curry paste (not powder), Worcestershire Sauce; boil for one minute and serve.

LOBSTER SAUCE.

No. 41.

Remove all the meat from a small lobster and cut it in square pieces about dice-size. Pound in a mortar the inside, $\frac{1}{2}$ spawn, and coral, with half an ounce of butter, rub through a tammy. Add the whole to half a pint of White Sauce (No. 77), a tea-spoonful of lemon juice, a pinch of cayenne and salt; let it stew for ten minutes, and serve.

MADÈRE SAUCE.

No. 42.

To one tumbler of sherry or Madeira, reduced to half by boiling, add one ounce of Espagnole Sauce (No. 34), one ounce of Brown Sauce (No. 22), a tea-spoonful of chopped parsley and chives, and Searcy Salt to taste.

MAÎTRE D'HÔTEL SAUCE.

No. 43.

To half a pint of White Sauce (No. 77) add a table-spoonful of chopped parsley, a little pepper and salt, and juice of half a lemon. If for men, cayenne is much preferable to black pepper.

MAYONNAISE SAUCE.

No. 44.

To the yolk of one raw and one hard-boiled egg beaten through a wire sieve, add a tea-spoonful of mixed mustard, ditto of salt; mix together in a basin or mortar and drop in at first by single drops the finest salad oil,

incorporating the same by degrees with a wooden spoon and pestle. Continue dropping in oil until it becomes too thick; add a tea-spoonful of Chili or tarragon vinegar and then incorporate oil again, repeating this until sufficient is made, and if for fish add a tea-spoonful of Anchovy Sauce, some chopped capers and chives; if for salad, some chopped parsley, chives, and tarragon.

Excellent oil can be obtained from Barto Valle & Co., in the Haymarket.

GREEN MAYONNAISE.

No. 45.

The above sauce can be made green by adding parsley boiled and beaten through a tammy to (No. 44).

RED MAYONNAISE.

No. 46.

By adding red pounded lobster spawn to Sauce 44.

MAYONNAISE FOR DRESSING CHAUDFROIDS.

No. 47.

Melt and put into a basin half a pint of Aspic Jelly (No. 8), add two table-spoonfuls of best salad oil, one dessert-spoonful of Chili or tarragon vinegar, a little Searcy Salt; whisk the whole together until it becomes quite smooth, add juice of half a lemon.

The above Mayonnaise Sauces are more easily mixed if placed on ice.

MINT SAUCE.

No. 48.

Strip from the stalks leaves of young mint sufficient when chopped to fill three table-spoonfuls, put this in a sauce-boat and add two table-spoonfuls of brown sugar and four table-spoonfuls of vinegar. Stir together and it is fit for use. The author has given a smaller proportion of vinegar than is generally used, but it is quite enough for any one who knows what is good.

PURÉE OF MINT.

No. 48A.

Chop some mint finer than in the preceding receipt, and double the quantity. Add sufficient sugar to sweeten it and vinegar to make it a thick sauce. Beat it through a wire and hair sieve, warm it, and serve with lamb cutlets.

MINT JELLY FOR MASKING CUTLETS.

No. 49.

If required for masking cutlets, to two table-spoonfuls of Espagnole Sauce (No. 35), add one table-spoonful of Aspic Jelly (No. 8), and one table-spoonful of Mint Sauce (No. 48).

MUSHROOM SAUCE, WHITE.

No. 50.

Clean, peel, and remove the stalks from half a pint of button mushrooms, stew in half a pint of White Sauce (No. 77). When soft take them out, pound in a mortar, rub through a wire or hair sieve, and add to the purée sufficient White Sauce in which they were stewed to make it the substance of very thick cream, and pepper and salt to taste, and the juice of half a lemon. I think Searcy Salt is preferable to black pepper and salt.

MUSHROOM SAUCE, BROWN.

No. 51.

The same as above, only the mushrooms need not be button ones, and Brown Sauce (No. 22) should be substituted for White Sauce (No. 77).

MUSTARD SAUCE.

No. 52.

To half a pint of Butter Sauce (No. 15) add a dessert-spoonful of Keen's best mustard mixed, and a tea-spoonful of Anchovy Sauce (Burgess & Son's).

MUSTARD SAUCE.

No. 52A.

Mustard is frequently so badly made that I think I cannot do better than give Messrs. Keen's directions for making up their mustard, which are : That the water with which it is made should be first boiled and allowed to get nearly cold ; that the quantity of mustard required should be put in a cup, and at first a very little water only be put to it and be *thoroughly incorporated* before any more is added ; water should then be added by degrees and well worked in until it becomes the substance of custard.

NORVÉGIENNE SAUCE.

No. 53.

To about half a pint of Mayonnaise Sauce (No. 44), omitting the capers, add two table-spoonfuls of finely-grated horseradish.

SAUCE À LA NORMANDE, BROWN.

No. 54.

To half a pint of Brown Sauce (No. 22) add one dozen button mushrooms sliced in half, one dozen oysters with beards removed, one dozen crayfish if to be had, or one gill of picked shrimps chopped small, one table-spoonful of Anchovy Sauce, and Searcy Salt to taste.

SAUCE À LA NORMANDE, WHITE.

No. 55.

To half a pint of Cream Béchamel Sauce (No. 13), add everything the same as in Brown Normande Sauce, substituting White Sauce for Brown.

ONION SAUCE, WHITE.

No. 56.

Skin, slice, and boil until tender, four large onions, put them through a strainer and press all water from them. Rub them through a wire and then a hair sieve, and add to them sufficient White Sauce (No. 77) to make the same the substance of thick cream, a tea-spoonful of sugar, half a tea-spoonful of Searcy Salt.

ONION SAUCE, BROWN.

No. 57.

The same process and proportions, only Brown Sauce (No. 22).

ORANGE SAUCE.

No. 58.

To half a pint of Brown Sauce (No. 22), made rather thick, add the juice of three sweet oranges (if sour, they must be sweetened with sugar), half a tea-spoonful of Searcy Salt, and the peel of one of the oranges, peeled very thin so as not to have any white pulp on it, shredded as vegetables in Julienne soup; simmer for five minutes.

OYSTER SAUCE.

No. 59.

Stew one dozen and a half oysters in their liquor for two minutes, remove the oysters, cut off the beards and hard substance and cut the oysters in half.

To the liquor in which they were stewed add two ounces of butter, one ounce of flour, stir in until well mixed, when add half a pint of new milk or cream, boil up, stirring it all the time, add the oysters, a squeeze of lemon and half a tea-spoonful of Searcy Salt.

PARMESAN SAUCE.

No. 60.

Dissolve two ounces of butter in a stewpan, mix in an ounce of flour and add a tumbler of new milk; then add four ounces of grated Parmesan cheese and mix well. If too thick add more milk until the consistency of thick cream, and stir in two eggs and a little more cheese. Simmer until it thickens.

PICKLE FOR CURING BEEF, PORK, ETC.

No. 61.

Put half a pound of salt, two ounces of saltpetre, eight ounces of sugar, twelve peppercorns into a gallon of water, boil for five minutes and put into a salting-pan for use.

PICKLE FOR CURING BEEF OR PORK IN WARM WEATHER.

No. 62.

Four pounds of salt, three ounces of saltpetre, one pound of brown sugar, one gallon of water, twenty peppercorns, boil and skim, and when cold put it in a pipkin for use.

TO CURE HAMS OR TONGUES.

No. 63.

Half a pound of table salt, one pound of bay salt, two ounces of saltpetre, two ounces of black pepper, mix the above ingredients, rub the hams or tongues with the mixture and let them lie in it a fortnight, turning and rubbing every day, then add four pounds of treacle, baste

them all over with it, and turn and baste daily for six weeks. The above proportion is sufficient for fifty-five pounds; if smoked hams are preferred, they should be smoked immediately after they come out of pickle. Hams should be kept at least six months before using. In damp weather they require wiping and putting in a dry place, in hot weather in a cool place.

PIQUANTE.

No. 64.

Same as Indienne.

PLUM PUDDING SAUCE.

No. 65.

Two ounces of butter, two ounces of white pounded sugar, two table-spoonfuls of brandy and one of sherry.

Beat the butter with a fork until quite soft, in a basin placed in cold water or ice if to be had. Incorporate the sugar by degrees, and then the brandy and sherry mixed. This sauce should be thick and smooth like good iced cream.

PIGEON SAUCE.

No. 66.

Boil the livers of as many pigeons as are to be dressed, chop them very fine, put them in a small saucepan with a tea-spoonful of chopped parsley, two or three mushrooms chopped in a gill of Brown Sauce (No. 22), half an ounce of butter, a salt-spoonful of pepper and salt mixed, stir it over the fire until it boils, and use it with roast pigeon, or if rabbit, using rabbit livers instead of pigeon livers.

RABBIT SAUCE.

No. 67.

Same as Pigeon.

REFORM SAUCE.

No. 68.

Shred as for Julienne soup the white of one egg, the red part of one carrot (three truffles if to be had), three

button mushrooms, one gherkin, an ounce of lean ham, a dessert-spoonful of currant jelly, ditto of Tomato Sauce (No. 73), and half a pint of Brown Sauce (No. 22), warm up for ten minutes ; add Searcy Salt to taste.

SPICE MIXTURE.

No. 69.

One and a half ounces of dry mustard, allspice, black pepper, ginger, one dram of mace and of cayenne pepper ; reduce all to fine powder, and keep air-tight in a bottle.

STAMFORD SAUCE (WHITE) FOR FISH.

No. 70.

Chop very fine and fry for three minutes, in an ounce of butter, one shalot, one ounce of ham, six button mushrooms, one truffle, add half a pint of good White Sauce (No. 77), one tea-spoonful of Burgess & Son's Anchovy Sauce, one tea-spoonful of lemon juice, one tea-spoonful of Tomato Sauce (if open), and half a tea-spoonful of Searcy Salt, mix well and simmer for five minutes.

STAMFORD SAUCE (BROWN).

No. 71.

Same proportions as above of everything, only Brown Sauce (No. 22) should be used instead of White Sauce (No. 77).

SALAD DRESSING (FRENCH).

No. 72.

To three table-spoonfuls of best salad oil add a dessert-spoonful of tarragon vinegar, a salt-spoonful of salt, half a salt-spoonful of pepper. Chop finely some tarragon, parsley, chives (or a taste of onions), and mix well ; it should be made half an hour before the lettuce is added.

TOMATO SAUCE.

No. 73.

Cut in half, squeeze the seeds out of six ripe tomatoes, stew with one sweet shalot, three chilies, in a gill of good Brown Sauce (No. 22), or the same quantity of Espagnole Sauce (No. 34), until quite tender ; beat the whole through a wire and then a hair sieve, and add half a tea-spoonful of Searcy Salt and serve.

TARTAR SAUCE.

No. 74.

The same as Mayonnaise (No. 44), only use hard-boiled eggs, and add gherkins and pickles chopped, and put more mustard.

TRUFFLE SAUCE.

No. 75.

Slice and simmer in a small glass of sherry six or seven truffles for five minutes, beat through a wire and then a hair sieve, add a gill of Brown Sauce (No. 22), let it simmer for five minutes, and add a pinch of salt. If preferred, chop the truffles very fine instead of beating them through a sieve.

TARRAGON SAUCE.

No. 76.

Simmer in half a pint of Clear Brown Sauce (No. 22), three small sprays of green tarragon for five minutes, take them out, and shred a dozen leaves of fresh, and it is ready to serve.

WHITE SAUCE.

No. 77.

Put into a saucepan two ounces of butter, let it melt, add one and a half ounces of sifted flour, stir over fire until well mixed. Add half a pint of new milk and three table-spoonfuls of thick cream ; let it boil, stirring all the time. Add salt to taste.

WHIP SAUCE FOR PUDDINGS.

No. 78.

Put in a saucepan the yolks of three eggs, stir with whisk, add a gill of cream, half a glass of sherry, a dessert-spoonful of sugar, and flavouring essence of whatever is required (vanilla, chocolate, coffee, or caramel). Put the saucepan in a bain-marie or in a larger one of boiling water, and keep turning the whisk until it rises, when pour over the pudding and serve.

STUFFINGS.

FARCI STUFFING.

No. 79.

Pound a quarter of a pound of any lean meat, fowl or game until quite smooth ; add by degrees two ounces of butter and two eggs, a quarter of a pound of Béchamel Sauce cold (No. 13), beat all through a wire and hair sieve ; try a little in boiling water for a minute, and if it poaches *softly* it is fit for use ; if not, add a little whipped cream until it arrives at a proper consistency.

FARCI STUFFING FOR RAISED PIES.

No. 80.

Fry in a stewpan one pound of fat bacon, cut into squares the size of dice, until it gets slightly browned. Add one and a half pounds of lean veal, poultry or game, and three-quarters of a pound of calf's liver cut into dice, some pepper and salt, and a dozen chopped mushrooms ; fry all until the meat is cooked, then pound the whole in a mortar and beat through a wire sieve.

STUFFING FOR DUCKS AND GEESE.

No. 81.

Chop three onions and a dozen sage leaves ; simmer them together for twelve minutes in a small saucepan in hot water, strain, put them into a stewpan with five ounces of bread-crumbs, one and a half ounces of butter, a little pepper and salt, and fry for fifteen or twenty minutes, being careful not to let it catch ; it is improved by adding the liver boiled for two or three minutes, chopping, mixing, and binding the whole with the yolks of two eggs, but this need not be added.

STUFFING FOR HARES OR RABBITS.

No. 82.

Fry the liver and heart of a hare or rabbit, with an equal weight of bacon, a small onion sliced, pepper and salt, until a light brown ; pound with an equal weight of bread-crumbs and one egg, and rub through a wire sieve, and stuff hare or rabbit.

HARE STUFFING.

No. 83.

A quarter of a pound of suet, a quarter of a pound of bread-crumbs, two eggs, salt, pepper, and chopped parsley ; mix well together.

TURKEY AND VEAL STUFFING.

No. 84.

Mix six ounces of bread-crumbs, six ounces of butter, yolks of three eggs, a dessert-spoonful of chopped parsley and thyme, a tea-spoonful of marjoram and basil mixed, a table-spoonful of cream ; put the whole into a mortar and pound quite smooth, flavour with pepper and salt, and stuff veal or turkey.

CHAPTER III.

CLEAR SOUPS.

CONSOMMÉ À L'ESTRAGON.

No. 85.

To three pints of Consommé (No. 1 or 2), throw in a handful of shredded green tarragon leaves, make very hot and serve.

CONSOMMÉ AUX FINE HERBS.

No. 86.

To three pints of Consommé (No. 1 or 2), add a table-spoonful of chopped parsley, a tea-spoonful of chopped chives or green onions and chervil. Make very hot and serve.

CONSOMMÉ À LA ROYAL.

No. 87.

Poach in a frying-pan two or three dozen small pieces of chicken Quenelle meat (No. 174), and throw into the tureen three pints of Consommé (No. 1 or 2).

CONSOMMÉ À LA JARDINIÈRE.

No. 88.

Boil in three pints of Consommé (No. 1 or 2) until tender, one carrot, one turnip, a little celery and spinach, cut into different shapes with a cutter, and add a quarter of a pint of peas and some small sprays of cauliflower, cooked in the Consommé.

JULIENNE.

No. 88A.

Shred in shapes about an inch long and quite fine, the red part of two carrots, a small stick of celery, a turnip, the white of one leek, two or three leaves of a white lettuce, or in winter a cabbage, and a few spinach leaves. Throw the whole into three pints of Consommé (No. 1 or 2), and let them simmer until tender, and serve.

CONSOMMÉ AU VERMICELLI.

No. 89.

Break into small pieces and blanch in boiling water two ounces of vermicelli for five minutes, drain it, and put it in three pints of Consommé (No. 1 or 2) and boil for fifteen minutes, stirring it, and serve with grated Parmesan handed round.

CONSOMMÉ AU MACARONI.

No. 90.

Boil one ounce of macaroni in some boiling water with a spoonful of salt in it for half an hour; strain, cut the macaroni in lengths of an inch, throw it into three pints of Consommé (No. 1 or 2), and let it simmer for fifteen minutes, and serve with grated Parmesan handed round.

CONSOMMÉ AUX ŒUFS POCHÉS.

No. 91.

Poach as many eggs as there are people dining, put them carefully in the tureen so as not to break, and pour on them three pints of Consommé (No. 1 or 2). Grated Parmesan may be also served with this soup.

CONSOMMÉ AU RIZ.

No. 92.

Wash and boil one ounce of best rice in water for ten minutes, drain, and boil in three pints of Consommé (No. 1 or 2), until the rice is tender and separates. Parmesan cheese may be handed round with this soup.

COD'S HEAD SOUP.

No. 93.

Take a large cod's head, wash it well, blanch it for five or six minutes, take all the skin off, and remove the flesh from the bone and put it on a dish.

Boil for half an hour a bouquet of basil and marjoram in three pints of Consommé (No. 1); add a small wine-glassful of sherry, the brown parts of the fish cut up in pieces about an inch square, and a dessert-spoonful of corn flour well mixed, boil five minutes, and serve with lemon and cayenne handed round.

OX CHEEK.

No. 94.

Wash and soak an ox cheek in warm water until quite clean, throw the water away and put the cheek in a stew-pan with four carrots, three onions, a stick of celery, a bunch of parsley, ten peppercorns, an ounce of salt, a gallon of water; let it boil gently for four hours, take out the cheek, remove the bone, put it between two dishes with a weight on the top and let it get cold. Clarify the stock (as in No. 1), add sugar and salt to taste, cut the cheek into pieces about an inch square, the vegetables into various shapes with cutters, and put them into the soup in time to get thoroughly hot, but not to boil.

OX TAIL.

No. 95.

Wash and soak in two quarts of cold water two ox tails for one hour, take them out and cut them in lengths of one inch. Put them in a stewpan with two quarts of Consommé (No. 2), two carrots sliced in quarters, two onions, one turnip, a dessert-spoonful of salt, a small stick of celery. Let them stew until tender; when done take out the tails, strain the soup through a tammy cloth, let it cool, and remove all fat and grease, and if necessary, clarify as in Consommé (No. 1); cut up in shapes the carrots and celery. Put the tail and cut vegetables in the soup, boil up and serve, and add salt and sugar to taste.

TURTLE SOUP.

No. 96.

In selecting the dried turtle, be careful to pick the thickest pieces. Boil half a pound for six hours in water and throw the water away, or soak it in cold water for three days, changing the water daily. Then stew the turtle in one quart of Consommé (No. 1) and one quart of Consommé (No. 3) mixed, until quite soft—it will take several hours—when soft, take out the turtle, cut it in pieces an inch square; add to the soup a wine-glassful of sherry and serve with lemon and cayenne handed round.

The greatest care should be taken to have the turtle quite soft, and as some pieces take longer than others it must be watched.

MOCK TURTLE SOUP.

No. 97.

Procure half a calf's head blanched, remove the brain and bone, and put it in cold water to soak and get thoroughly clean. Put it in a stewpan with three quarts of water, two carrots, one onion, a table-spoonful of salt and let it boil until quite tender. Take out the head and put

it between two dishes, and press the head until it is quite cold. When cold, cut off the turtle part, which is the glutinous matter over the fat and meat. Cut this into squares of an inch, and if there is not sufficient meat a part of the tongue, and put in a stewpan into which put one quart of Consommé (No. 1) and one quart of Consommé (No. 3), one wine-glassful of sherry, one spray of basil, one ditto of marjoram, salt and sugar to taste. Let it simmer for half an hour, bring it just to the boiling point, stirring it until it arrives at that point, and serve with cayenne and lemon. The rough parts of the head stewed in some of the stock in which it was boiled, strained and cleaned from all fat, coloured, and flavoured with tarragon, will make an excellent hash.

THICK SOUPS.

PURÉE OF ARTICHOKE À LA CRÈME.

No. 98.

To half a stick of celery, one turnip sliced, one onion sliced, add two ounces of butter, and stew in a stewpan, stirring all the time for a quarter of an hour; add to three pounds of artichokes well washed and pared, and cut in thinnish slices, a pint of new milk, a table-spoonful of white sugar, a dessert-spoonful of Searcy Salt, and one quart of White Stock (No. 3). Let it simmer until the vegetables are soft, strain, beat the vegetables through a wire and then a hair sieve, return to the stock, add half a pint of good cream, let the whole simmer for five minutes, add salt to taste, and serve with fried croûtons of bread.

PURÉE OF ASPARAGUS.

No. 99.

Wash and clean one hundred of green asparagus, a pint of spinach, a small bundle of parsley and chives, or green onions. Cut the hard part of the stalks of the asparagus

off. Boil the whole in a large saucepan of water with an ounce of salt in it until tender.

Take out the vegetables, strain them and put them into a quart of White Stock (No. 3), with an ounce of white sugar, a dessert-spoonful of salt, simmer them for five minutes and beat through a wire and then a hair sieve and return to the soup. Add a couple of ounces of butter, boil up and serve, with fried croûtons.

PURÉE OF CHICKEN, PHEASANT, OR RABBIT À LA REINE.

No. 100.

Wash and clean thoroughly two young rabbits, or one old hen, or pheasant, stew for one hour in three pints of water, or better still, three pints of White Stock (No. 3), take out the pheasant, rabbit, or chicken and remove all the white meat from it, which pound in a mortar with two ounces of butter, and rub through a wire and then a hair sieve with some of the stock. Return the carcass of the chicken, pheasant, or rabbit to the stock and add to it two white carrots, a stick of celery, a turnip, two onions, all sliced, an ounce of salt, and let it stew for two hours. Strain and beat the vegetables through a hair sieve, omitting the turnips and carrots, add the purée of meat and vegetables to the stock, incorporating it by degrees, add one pint of good cream, a tea-spoonful of sugar, and a little Searcy Salt to taste ; serve with fried croûtons.

CRECY.

No. 101.

Cut off the outside red parts of six carrots, slice one onion and one small stick of celery, wash and clean the whole thoroughly and dry in a clean cloth. Put them in a stewpan with two ounces of butter, a table-spoonful of sugar and a dessert-spoonful of salt, simmer on a slow fire for three-quarters of an hour and add three pints of Consommé

(No. 2), and let the whole boil gently until the vegetables are soft. Remove the vegetables, beat them through a wire and then a hair sieve. Remove all scum from the soup. Return the vegetables, incorporating them by degrees; if not thick enough, add a table-spoonful of pounded tapioca; add an ounce of butter, half a pint of cream, a tea-spoonful of Searcy Salt, and serve with croûtons.

CRECY AU RIZ.

No. 102.

The same as above, only add one ounce of boiled rice.

PURÉE OF CHESTNUTS À LA CRÈME.

No. 103.

Strip off the outer rind of one pound of Spanish chestnuts, throw them into boiling water so as to remove the inner peel easily. Stew them in a quart of White Stock (No. 3) until they are soft, which will be about an hour, take them out of the stock, pound and beat them through a wire and then a hair sieve; when finished mix them with the stock by degrees, and add half a pint of good cream, flavour with salt, make very hot, and serve with croûtons.

PURÉE OF GROUSE.

No. 104.

Roast a brace of grouse and remove all the meat from the bones, stew the bones for an hour in three pints of Consommé (No. 3), one carrot sliced, one onion, and half a stick of celery; strain. Pound the meat which was removed from the bones and the vegetables in a mortar and beat through a wire and then a hair sieve, moistening with the stock in which the bones were stewed. Add the stock by degrees to the purée until it is the proper thickness, that is, of good cream; add salt to taste, and serve with pieces of lemon handed round and fried croûtons.

PURÉE OF HARE.

No. 105.

Clean and cut up a hare into fillets and fry in a stewpan with two ounces of butter and one onion sliced until a nice brown, add two quarts of Consommé (No. 2) and an ounce of salt; let it stew until quite tender, take out the fillets, remove all the best part of the meat and return the bones and rough parts to the stewpan and let it simmer another hour, when strain through a fine colander to prevent any pieces of meat remaining in the soup. Pound the meat which was taken from the bones in a mortar, adding a little of the soup to moisten it, and beat it through a wire and then a hair sieve; incorporate it gradually with the soup and add some currant jelly to taste; simmer and mix well, and serve with fried croûtons.

MULLIGATAWNY.

No. 106.

Fillet a rabbit or chicken and fry with two ounces of butter and two large onions sliced, until the whole is a nice light brown, being very careful not to burn the onions (or the whole thing is spoilt). Put the above into a stewpan with four carrots sliced into four parts, one stick of celery cut up, two quarts of Consommé (No. 2), and a table-spoonful of salt. Let it stew for three-quarters of an hour, when take out the chicken or rabbit and remove all the best parts of the meat from the bones, returning the bones and rough parts to the stock to simmer until the vegetables are quite soft. Strain through a fine colander or tammy cloth, pound the vegetables, and beat them through a wire and then a hair sieve, returning them to the strained stock. Cut the meat which was removed from the bones into square pieces about the size of a filbert and put into the strained stock. Add one table-spoonful of best curry powder well mixed with a little stock, a dessert-spoonful of

Indian soy, a table-spoonful of Cashmere or Bengal club chutnee, two table-spoonfuls of pounded tapioca, and half a pint of cream. Simmer for twenty minutes and serve with rice boiled nice and dry, handed round.

MUTTON BROTH.

No. 107.

To three pounds of the scrag end of a neck of mutton add three quarts of water, four or five small onions, half a stick of celery, two turnips, two carrots sliced, a bunch of parsley, an ounce of pearl barley well washed, an ounce of salt and sugar, and a tea-spoonful of pepper. Boil up, and let the whole simmer for three hours ; strain, cut the best part of the meat in pieces about the size of a filbert. Let the broth get quite cold and remove every particle of grease. Warm up and add the meat, the pearl barley, the carrot cut into dice-shaped pieces, the onion also sliced ; flavour with salt and serve very hot.

OYSTERS À LA CRÈME.

No. 108.

Open two dozen best scolloping oysters very carefully, so that no shell may be amongst them, put the oysters and liquor from them into a saucepan, and let it just come to the boil to set them ; take the oysters out and strain the liquor through a fine colander, beard the oysters and put them in a basin with their liquor, stew the beards for twenty minutes in a quart of White Stock (No. 3) and strain ; add to it the liquor of the oysters and a pint of good cream, thicken with two ounces of butter and one and a half ounces of flour mixed very smoothly and incorporated by degrees with the soup. If large, cut the oysters in half and throw them into the soup, make very hot, add a tea-spoonful of Searcy Salt and salt to taste and serve.

PURÉE OF GREEN PEAS.

No. 109.

Boil for one hour in two quarts of water, one quart of nice young peas, the hearts of two lettuces, four green onions or eight chives, the leaves from four young shoots of mint, a handful of spinach, a dessert-spoonful of salt, ditto of sugar. Strain and pound in a mortar, and beat through a wire and then a hair sieve the whole of the vegetables. Add to the purée sufficient broth in which they were boiled to make it the consistency of cream. Add three ounces of butter, a little pepper and salt if necessary; simmer up and serve with fried croûtons.

PURÉE OF SPLIT PEAS.

No. 110.

Wash and soak for one night a pint of split peas, drain them and put them in two quarts of water, with two carrots sliced, two onions, one stick of celery which have been first fried for ten minutes in two ounces of butter; let the whole simmer until quite soft about three hours, strain and pound the vegetables and peas in a mortar and rub through a wire and hair sieve; incorporate them with the liquor, add two ounces of butter, a table-spoonful of sugar, a dessert-spoonful of salt, a tea-spoonful of white pepper, and two tea-spoonfuls of grated mint. By adding in winter a quart of Brussels sprouts or curly kale boiled and beaten through a sieve and a little fresh mint, the above soup is quite green and excellent.

PURÉE OF SPINACH.

No. 111.

Wash, and press all water from a peck of spinach, boil until quite tender in two quarts of Stock (No. 2), pound and beat through a tammy and return to the stock, add a table-spoonful of white sugar, a dessert-spoonful of salt, some white pepper, two ounces of butter,

and serve with croûtons. The substance of all these purées should be that of thick cream; and stock only should be added to the purées to make them of that consistency.

PURÉE OF WOODPIGEON.

No. 112.

Cut two woodpigeons in half and fry with one onion sliced, two carrots sliced, one blade of celery in two ounces of butter until nicely browned. Put the whole in a stewpan with two quarts of Stock (No. 2), a dessert-spoonful of sugar, ditto of salt, and let the whole stew for half an hour; take out the woodpigeons, remove all the skin, and take all the meat from the bones, and put the bones back into the stock and let it stew until the vegetables are quite soft, then strain through a fine colander; pound the vegetables and the meat of the woodpigeon in a mortar, and then rub the whole through a wire and hair sieve; let the soup cool and remove all grease; warm it and incorporate it with the purée of meat and vegetables until the substance of thick cream, add the juice of a lemon and serve with fried croûtons.

PURÉE OF VEGETABLE MARROW.

No. 113.

Pare, quarter, and cut out the pithy inside and seeds of three good-sized young vegetable marrows, put them in a stewpan with two ounces of butter and one onion sliced; fry for five minutes and add a quart of White Stock (No. 3) or milk, a table-spoonful of salt and white sugar; let the vegetables simmer until quite tender, drain and rub through a tammy cloth or hair sieve, incorporate with the stock or milk in which they have been simmered and add one pint of good cream, flavour to taste, and serve with fried croûtons.

CHAPTER IV.

FISH.

BEFORE commencing the Receipts for various kinds of fish, I wish to remind my readers that the greatest care is necessary in the boiling, frying, and baking of all kinds of fish. I will endeavour to point out so far as it is possible how this may be accomplished, but no hard and fast rule can be laid down either for boiling, frying, or baking, the size and thickness of the fish varying so much in the first, the heat of the lard and oven and size of the fish in the two latter, that a great deal must depend on the attention and observation of the cook.

GENERAL RULES FOR BOILING FISH.

That four ounces of salt should be as a general rule put into each gallon of water, but eight ounces for salmon and six for shell fish.

That all fish should be put into boiling water and well covered with it, and after having boiled up put on the side and simmered only ; the cook can judge when it is done by the meat being soft at the bone.

The bones must never be removed from fish when it is to be boiled. When turbot, brill, or sole are filleted, the bones should be left in.

GENERAL DIRECTIONS FOR FRYING.

That all fish must be well dried before it is egged and crumbed or covered with flour.

That lard or butter sufficient to cover whatever is to be cooked, should be put in the pan, and that it should be free from all impurities.

That the fire should be clear and bright, so that the temperature may be regular; for this reason, gas stoves such as are manufactured by Wm. Sugg & Co., of Charing Cross, are much better than coal, as the heat can be much more easily regulated.

That the lard or butter should be 345° Fahrenheit for ordinary frying, and 400° for whitebait and things which require great heat.

That all cooks should buy a pyronometer as sold by Temple & Crook, Motcomb Street, Belgrave Square; if they have not, they can tell the proper heat, as when it ceases to bubble and begins to smoke it is fit for use; or they can tell by throwing in a small piece of bread into the frying-pan now and again, and when it immediately becomes a light brown, it is fit for use.

GENERAL RULES FOR BAKING.

That the oven should not be too hot, and that all fish should be covered with buttered or oiled paper to prevent it getting dry.

FILLET OF BRILL AND DUTCH SAUCE.

No. 114.

Trim round between the meat and the fins with a very sharp knife, split the fish down the centre of the backbone and then cut into neat fillets from the backbone to the fin each side, as many as are required; boil as in directions for boiling fish for about ten minutes, drain, and serve in an entrée dish, and pour over each dish half a pint of Dutch Sauce (No. 29).

CRIMPED COD AND OYSTER SAUCE.

No. 115.

Cut three slices of crimped cod about one pound each and half a pound of liver, put them in a fish kettle and boi.

as in general directions for boiling for about ten minutes ; drain and serve on a napkin garnished with parsley, and hand round in a boat a little more than half a pint of Oyster Sauce (No. 59).

BROILED COD.

No. 116.

Cut some slices from a crimped cod about an inch thick, pepper and salt them, put them between a wire gridiron and broil over a clear fire ; when done, rub a little butter over each fillet and serve very hot in an entrée dish.

FILLET OF COD À LA CRÈME.

No. 117.

Fillet and boil three fillets of cod as in Receipt No. 115, put the fillets in an entrée dish and pour over them a pint of Cream Béchamel Sauce (No. 13), having added a squeeze of lemon and a little Searcy Salt.

COD AU GRATIN.

No. 118.

Pull into flakes some codfish which has been boiled, put them into a saucepan with a pint of Downton Sauce (No. 32), or Béchamel Sauce (No. 13), flavoured with lemon ; warm thoroughly but be careful not to break the flakes, and fill six scallop shells with the mixture, sprinkle with a few fried bread-crumbs and a little Searcy Salt and serve.

FILLET OF COD À LA NORMANDE.

No. 119.

Cut three slices of crimped cod, put them in a well-buttered baking tin, with a glass of sherry and a table-spoonful of Espagnole Sauce (No. 34), and sprinkle with

salt. Cover the fish with oiled paper, and put it in an oven not too hot, and let it bake for a quarter of an hour, basting it with its gravy every five minutes; remove the paper, and pour over them half a pint of Sauce à la Normande (No. 54), return to the oven for five minutes, and serve in the baking tin.

EELS, FRIED.

No. 120.

Skin, take out the backbone, wash and well dry two eels one pound each, as that size is better than larger ones, cut them in lengths of two inches, put them on a plate, and flour them on both sides; brush the flour off, dip in an egg which has been well beaten, and throw them on a plate of bread-crumbs; cover them with bread-crumbs both sides, and arrange them on a frying basket; fry them for five minutes in boiling lard, drain them, and serve hot, with Downton Sauce (No. 32) in a boat, Tartar Sauce (No. 74), or Anchovy Butter Sauce (No. 10).

STEWED EELS.

No. 121.

Skin, clean, and wash two eels of one pound each, dry thoroughly in a cloth, cut them in pieces two inches in length, flour them, and put them in a stewpan with a gill of cider or hock, half a pint of port wine, one onion, a little horseradish, half a dozen button mushrooms, a dessert-spoonful of Anchovy Sauce, and one bay leaf. Let them simmer for thirty minutes, take out the fish, onion, and horseradish, and add to the liquor a gill of good Brown Sauce (No. 22), a squeeze of lemon, a pinch of Searcy Salt, thicken with a dessert-spoonful of corn flour well mixed, boil up, and put the eels into the sauce, and put the stewpan on the side of the fire until served.

GRAYLING.

No. 122.

Scale, clean, dry, egg and crumb and fry as many grayling as there are diners, and serve hot, with Downton Sauce (No. 32) in a boat. If over one pound in weight, boil in their scales and serve with same sauce. They will take about five minutes to fry and ten to fifteen to boil, according to size.

HADDOCK AND EGG SAUCE.

No. 123.

Scale, wash, take out the eyes, cut off the fins and tail of a haddock about three pounds in weight, boil (as directed in general directions for boiling) from ten to fifteen minutes, drain, serve on a napkin, with half a pint of Egg Sauce (No. 33) in a boat.

FRIED HADDOCK.

No. 124.

Put as many haddocks as are required in a sauté pan with some butter, and let them simmer until cooked; put them in an entrée dish, and pour some of the butter over them, and serve very hot.

FRESH HERRINGS.

No. 125.

Scale, wash, take out the gills and eyes of six herrings, wash again and dry and put in a dry cloth; when quite dry score across the back, shake some flour over them, and put them in a reversible gridiron, and broil for about ten minutes, and serve with about half a pint of Mustard Sauce (No. 52).

BLOATERS.

No. 126.

Scale, split, and remove the bone from as many bloaters as are required, broil before the fire in a Dutch oven for eight minutes. Serve in an entrée dish, and put a bit of butter on and a square of buttered toast under each.

LOBSTER AU GRATIN.

No. 127.

Split and take all the meat from a fair-sized lobster, cut the meat into pieces the size of dice, mix all the coral, cream, and inside with half a pint of Downton Sauce (No. 32), adding a little cayenne pepper to it. Put this in a saucepan with the meat, make hot, and fill the body shells of three small lobsters cut in half, which should be kept for this purpose, rasp a few bread-crumbs over each shell, put a little butter on each to prevent the crumbs burning, and put them in a Dutch oven before the fire for five minutes, and serve.

LOBSTER IN ASPIC.

No. 128.

Split and take all the meat out of a fair-sized lobster, and cut into pieces the size of dice, take the cream and inside and beat it with some thick Mayonnaise Sauce (No. 44). Mix the meat with the sauce and an ounce of mustard and cress. Having filled some darioles with aspic jelly, cut out the inside of each with a cutter, or obtain some darioles with lining from Adams', in the Haymarket, and fill in with the above mixture. Rap the darioles on the table to settle the mixture, and pour in some aspic jelly as cold as possible without its being set. Put in ice, where they must be kept until just before serving, or, as the outer coat of aspic is not very thick, it melts. Turn out, and serve one for each person.

LOBSTER CROQUETS OR CUTLETS.

No. 129.

Split and take the meat from a fair-sized lobster and chop into small pieces, mix with half a pint of White Allemande Sauce (No. 9) the pounded berries, spawn, inside and cream, a little cayenne pepper and salt, and the chopped meat; make the whole hot in a stewpan for

five minutes and pour on a dish to cool. When cold cut with a cutter in the shape of cutlets, or roll some of the mixture on a board well floured into cork-shaped pieces with a flat knife. Put on a dish, egg and bread-crumbs very carefully, put in a frying basket and fry for two minutes or until a nice light brown, and serve with fried parsley in a very hot entrée dish.

BROILED MACKEREL AUX FINE HERBS, OR À LA TARTAR OR FENNEL.

No. 130.

Split or fillet, and broil either on a gridiron over a bright fire or in a Dutch oven before the fire two good-sized mackerel for about ten minutes; if with Fine Herbs put a pat of Fine Herbs Butter (No. 19) on each, if with Tartar or Fennel, rub a little plain butter over each fish, and serve half a pint of Tartar Sauce (No. 74) or Fennel Sauce (No. 36) in a boat.

RED MULLET IN CASES.

No. 131.

Scale, trim, and take out the gills of six red mullet, wash and dry them; put each in a case of buttered paper well secured, place them in a baking tin well covered with butter, a glass of sherry, and a gill of Fine Herbs Sauce (No. 35); half an hour before serving put it in the oven and bake for twenty minutes, add another gill of Fine Herbs Sauce (No. 35) and a squeeze of lemon; put it in the oven to get quite hot and serve them in the baking tin—some sauce to be put on each plate.

RED MULLET À LA BEQUINOT.

No. 132.

Scale, take out the livers and keep for use, cut in half and take out every bone from three good-sized red mullet, put them in a baking tin; cut in thin slices an onion, a carrot, and a sprig of parsley, put these on the fillets, add a table-spoonful of salad oil and the juice of a lemon,

sprinkle with Searcy Salt and allow fish to marinade in the vegetables for four hours ; stew the bones and head with a glass of sherry, a small onion, a carrot and parsley cut up, until all the goodness is extracted ; strain and reduce to a third and add a table-spoonful of Sauce Espagnole (No. 34), a table-spoonful of Tomato Sauce (No. 73), half a dozen finely-chopped mushrooms, and a dessert-spoonful of finely-chopped parsley. Boil until substance of half-glaze. Bake the fish with the marinade until cooked, strain the liquor from the pan into the sauce ; put the fish into an entrée dish and pour the sauce over it.

P.S.—An ounce or two of butter with the livers beaten in it should be incorporated with the same the last moment before masking the fish.

OYSTER KABOBS.

No. 133.

Open three dozen good native oysters, keeping the liquor ; remove the beards and hard substance, and put them in the liquor, cut with a cutter eight pieces of thin fat bacon for each six oysters, the same size as the oysters ; cut six small wooden skewers, about three inches long, put six oysters on each skewer, with a piece of bacon between each oyster and at each end ; mix with some bread-crumbs a tea-spoonful of Searcy Salt ; egg and crumb the kabobs, and put them in a frying basket and fry a nice light brown ; drain and serve in an entrée dish with the following sauce. Stew the beards and hard parts in their liquor for five minutes, strain through a fine colander and add to it a gill of Brown Sauce (No. 22) made rather thick, a pinch of cayenne pepper and a squeeze of lemon.

OYSTERS AND BACON.

No. 134.

Open three dozen oysters, remove the beards, wrap each oyster in a thin piece of fat bacon, put the whole in a basket and boil one minute in boiling lard ; dry on a sieve, sprinkle with Searcy Salt, and serve very hot.

SCALLOPED OYSTERS.

No. 135.

Open three dozen oysters, remove the beards, and put them in their liquor and simmer for ten minutes; strain the liquor into a stewpan, and add three ounces of butter, a salt-spoonful of Searcy Salt, and a squeeze of lemon; let it simmer, and throw in the oysters, just to set; fill six scallop shells, having previously buttered them, and sift over each shell sufficient bread-crumbs to make the surface even; put small pieces of butter on the top of each shell, and put them in the oven, or Dutch oven, for five minutes, and serve.

OYSTERS À LA TARTAR.

No. 136.

Open two dozen fine native oysters, and scald them in their own liquor, and put on a plate to cool. Keep one dozen of the lower shells, and select those which are even at the bottom and will stand steady on a dish. Mix some Mayonnaise Sauce (No. 44), very little vinegar being used, and add some chopped gherkin and capers. Put on the bottom of each shell a little mustard and cress. Remove the beards from the oysters, cut them in half, and place four half oysters in a pyramid shape on the top of the mustard and cress in each shell. Just before serving pour some of the Mayonnaise Sauce over each shell of oysters, and sprinkle a little cayenne on each. Serve on a flat dish, with a napkin on it decorated with parsley.

PRAWNS, COQUILLE OF.

No. 137.

Pick the shells off four dozen prawns, stew them for ten minutes in the oven in a sauté pan, with three ounces of butter, four truffles, ten button mushrooms sliced, a salt-spoonful of Searcy Salt, a gill of Consommé (No. 3). Fill six scallop shells which have been well buttered, dress each

over with fried bread-crumbs, put small pieces of butter on each to prevent burning, put them in the oven for five minutes, and serve.

FILLET OF PERCH, FRIED.

No. 138.

Wash, clean, scrape off all the scales from three perch, about one pound each, split down the middle and take all the bones out, dry, flour, egg and crumb, and fry for three minutes in boiling lard.

FLOUNDER SOUCHET.

No. 139.

Wash and trim six flounders, about a quarter of a pound each, and lay in the bottom of a stewpan. Stew three pounds of trimmings of plaice in two quarts of water, one carrot, a dessert-spoonful of salt, and a sprig or two of parsley, for one hour, until it is reduced to half. Strain this liquor into the stewpan in which you have arranged the flounders, and boil five minutes, and serve in a deep entrée dish, with the stock in which they were boiled. Serve brown bread and butter with all water souchets.

P.S.—It is not necessary to stew plaice for stock when there are any trimmings of fish to make stock, but in flounders there are no trimmings to speak of.

PERCH SOUCHET.

No. 140.

Wash, clean, scrape off all the scales from three perch, one pound each, split down the middle and take out all the bones, arrange in a stewpan, and cook and serve as in directions for Flounder Souchet (No. 139).

FILLET OF PLAICE.

No. 141.

Clean, wash, and fillet a plaice of about two pounds, dry, egg and crumb, and fry in boiling lard for four minutes.

FILLET OF SOLE, BOILED.

No. 142.

Skin, wash, and dry two soles about one pound in weight; with a very sharp knife cut off the head and tail, and cut round between the flesh and the fins; cut each across into four slanting portions, leaving the bone in, put them in a flat stewpan, and boil for ten minutes as in directions for boiling fish; drain, and serve in an entrée dish, with any of the sauces below named.

FILLET OF SOLE À LA CARDINAL.

No. 143.

Pour three-quarters of a pint of Cardinal Sauce (No. 23) over six fillets of boiled sole.

FILLET OF SOLE À LA DOWNTON.

No. 144.

Pour three-quarters of a pint of Downton Sauce (No. 32) over six fillets of boiled sole.

FILLET OF SOLE À LA FENOUIL.

No. 145.

Pour three-quarters of a pint of Fennel Sauce (No. 36) over six fillets of boiled sole.

FILLET OF SOLE AU PARMESAN.

No. 146.

Pour three-quarters of a pint of Parmesan Sauce (No. 60) over six fillets of boiled sole.

FILLET OF SOLE À LA STAMFORD.

No. 147.

Pour three-quarters of a pint of White Stamford Sauce (No. 70) over six fillets of boiled sole.

FILLET OF SOLE, FRIED.

No. 148.

Clean, skin, with a sharp knife cut off the heads and tails of two fish, about one pound each, cut round between the fins and meat, then cut to the bone each side of the backbone from head to tail, slide the knife between the bone and flesh, holding the fillet with the left hand, and pulling it off as it is cut. There are four fillets in each sole. Dry and flour each fillet (brushing the flour off), egg and crumb, put them in a frying basket without fingering them, fry in lard for five minutes, put them on a sieve to dry for two minutes in front of the fire, and serve on a napkin very hot.

FILLET OF SOLE, SAUCE D'ANCHOIS.

No. 149.

Send up six fillets of sole on a napkin garnished with fried parsley in a flat dish, and half a pint of Anchovy Sauce (No. 10) in a boat.

FILLET OF SOLE À LA DOWNTON.

No. 150.

The same as No. 149, only serve Downton Sauce (No. 32) instead of Anchovy.

FILLET OF SOLE AU GRATIN.

No. 151.

Fillet as above two soles; and place the fillets in a well-buttered baking tin; mix in a cup two table-spoonfuls of mushroom catsup, one dessert-spoonful of Anchovy Sauce (Burgess & Son's), one glass of sherry, twelve mushrooms, two sprays of parsley, four chives or green onions finely chopped, two wine-glasses of Consommé (No. 1), a salt-spoon of Searcy Salt, and throw over the fillets of soles; cover the tin with buttered paper, and bake for fifteen

minutes ; take the paper off, put a few browned bread-crumbs on each fillet with a small piece of butter on each, put in the oven for five minutes, and send up in the baking tin.

FILLET OF SOLE À LA NORMANDE.

No. 152.

Fillet two soles as for boiling. Put the fillets in a well-buttered baking tin, with a glass of sherry and four table-spoonfuls of Consommé (No. 1) and a sprinkling of Searcy Salt ; cover the baking tin with oiled paper, and bake ten minutes (the oven should not be too hot) ; take out the tin, remove the paper, and pour over the fillets of sole half a pint of Sauce à la Normande (No. 54) ; return to the oven for five minutes, and serve in the baking tin. This is quite excellent.

FILLET OF SOLE À LA STAMFORD (BROWN).

No. 153.

Send up six fillets of sole in an entrée dish, and half a pint of Brown Stamford Sauce (No. 71) in a sauce-boat.

FILLET OF SOLE À LA TARTAR.

No. 154.

Send up six fillets of sole on a napkin garnished with fried parsley in a flat dish, and half a pint of Tartar Sauce (No. 74) in a sauce-boat.

FILLET OF SOLE AUX TRUFFES.

No. 155.

Send up six fillets of sole on a napkin garnished with fresh parsley in a flat dish, and half a pint of Truffle Sauce (No. 75) in a sauce-boat.

CRIMPED SALMON, BOILED.

No. 156.

Cut three slices an inch thick out of a crimped salmon, put them in a fish-kettle, and boil up and simmer for ten minutes, as in general directions for boiling fish, and serve on a napkin garnished with parsley, either with some of the water in which it was boiled in a sauce-boat, with half a pint of Lobster Sauce (No. 41), with Downton Sauce (No. 32), or with Dutch Sauce (No. 29).

BROILED SALMON.

No. 157.

Scale and cut three slices from a salmon, dip in clarified butter, put them on a gridiron, and broil them over a clear fire for a quarter of an hour ; when done put a small piece of butter on each, sprinkle with pepper and salt, and serve in an entrée dish, with half a pint of Sauce Tartar (No. 74), or Norvégienne Sauce (No. 53), in a boat.

FILLET OF SALMON AU GRATIN.

No. 158.

Cut three slices of salmon half an inch thick, lay in a buttered baking tin, and cook in the same manner as Sole au Gratin (No. 151).

CUTLETS OF SALMON À L'INDIENNE.

No. 159.

Cut some slices from a small salmon, divide them in half, and cut into cutlet shape ; sprinkle with Searcy Salt and flour ; brush off the flour, egg and crumb, put in wire frying basket, and fry a nice light brown ; one for each person, arrange in an entrée dish, hand round in a boat half a pint of Indian Sauce (No. 40).

SALMON SOUCHET.

No. 160.

Scale and cut three slices from a crimped salmon, and boil for ten minutes in some Souchet Stock (No. 139), as directed for Flounder Souchet, and serve in a deep entrée dish with the stock in which it was boiled.

FILLET OF SALMON À LA STAMFORD (BROWN).

No. 161.

Bake in a buttered baking tin three fillets of salmon for twelve minutes; put in an entrée dish, and pour over the fillets three-quarters of a pint of Brown Stamford Sauce (No. 71).

COQUILLE OF SALMON.

No. 162.

Pull into flakes one pound of cold salmon; put into a stewpan three ounces of butter, a gill of picked shrimps, six truffles sliced, six mushrooms sliced, a gill of Consommé (No. 1), and a tea-spoonful of Searcy Salt, and let it simmer for ten minutes, put in the fish, simmer for five minutes more; then fill six buttered scallop shells with the mixture, cover over with fried bread-crumbs, and small pieces of butter in each shell, put in the oven for five minutes, and serve.

SMEELTS, FRIED.

No. 163.

Take out the gills, wash and dry twelve smelts, flour, dip in egg and very finely grated bread-crumbs, arrange them in a frying basket, and fry in boiling lard for about three minutes a nice light brown; serve on a napkin with fried parsley, either with Anchovy Sauce (No. 10), Dutch Sauce (No. 29), in a boat, or better still, the author thinks, with lemon quartered and cayenne handed round for each person to please himself as to quantity.

FRIED SPRATS.

No. 164.

Wash and rub with a cloth to clean off all the scales, and dry thoroughly a pound of sprats, put them on a dry cloth and flour them, put them in a frying basket separately, and dip it in boiling lard for about two minutes; put them on a sieve to dry for two or three minutes in the oven; serve lightly arranged on a napkin, with lemons quartered and cayenne pepper handed round.

TROUT, FRIED.

No. 165.

Clean, wash, and dry six trout, about a quarter of a pound each; flour, egg and crumb and fry for about five minutes; serve on a napkin garnished with fried parsley, with Downton Sauce (No. 32), Tartar Sauce (No. 74), or Anchovy Sauce (No. 10), handed round in a boat.

FILLET OF TROUT, BOILED.

No. 166.

Clean, wash, dry, and fillet three trout, about one pound each, in the same way soles are filleted for frying, only there will be two instead of four fillets in each fish; cut the fillets in half and boil as fillet of sole, and serve with three-quarters of a pint of either of the following sauces, poured over them in an entrée dish: Downton Sauce (No. 32), Anchovy Sauce (No. 10), White (No. 70) or Brown Stamford Sauce (No. 71), Fennel Sauce (No. 36), or Cardinal Sauce (No. 23).

FILLET OF TURBOT AU PARMESAN.

No. 167.

Purchase four pounds of the thick part of a turbot, skin, wash, and fillet as sole for frying (No. 148), cut into six fillets about three inches square, bake in butter for about

twelve minutes; place in an entrée dish, and mask with three-quarters of a pint of Parmesan Sauce (No. 60), and a little grated Parmesan sprinkled over it; lightly brown with a salamander, and serve.

TURBOT AND DUTCH SAUCE.

No. 168.

Fillet as Brill (No. 114), and boil sufficient for six persons; pour over in an entrée dish half a pint of Dutch Sauce (No. 29).

TURBOT AU GRATIN À LA CRÈME.

No. 169.

Fillet, boil as above, and cover with half a pint of Cream Béchamel Sauce (No. 13); sprinkle with browned bread-crumbs, put in the oven five minutes, and serve.

WHITEBAIT, FRIED.

No. 170.

A quarter of an hour before required for use put a quart of whitebait into a basin of iced water, sift some flour an inch thick on a dinner napkin, take a handful of the bait out of the water and sprinkle them on the napkin, take up the napkin by the corners and pour the contents into a frying basket, shake the frying basket over the napkin so that the flour may be shaken off the fish, but it must be done carefully so as not to break them; take out another handful of bait, put them in the flour, and pour them into another frying basket, shaking the flour off as before, repeating the process until the bait are all floured, and adding flour to the cloth if necessary; three or four frying baskets are necessary, and a handful only must be put in each basket. Put six pounds of lard in two stewpans, put the baskets, one at a time, for half a minute in one, and then for a minute in the second to finish; let them remain in the baskets before the fire for a minute, sprinkle with salt, and serve very hot in a napkin; hand round on a plate, two lemons quartered, some cayenne and black pepper, and slices of brown bread and butter.

The above may seem an extravagant way of frying, but it is the only way to avoid having a whitebait pudding, and the lard can be kept for frying fish.

WHITING, FRIED.

No. 171.

Skin, clean, dry and fasten the tails in the mouths of six whiting about a quarter of a pound each. Flour, paint over with egg and sprinkle with bread-crumbs very finely grated, put them in a frying basket and fry in boiling lard for five minutes; serve on a napkin garnished with parsley with half a pint of Anchovy Butter Sauce (No. 10), or Downton Sauce (No. 32), in a sauce-boat.

WHITING, BROILED.

No. 172.

Prepare as many whiting as are required as above, but instead of being egged and crumbed, dip them in clarified butter, pepper and salt them, put them on a gridiron and broil over a clear fire, turning them frequently; they should take about twenty minutes to broil if the fire is nice and clear. Rub a little cold butter on each, put in a hot entrée dish and serve.

KEDGEREE.

No. 173.

Boil four ounces of rice and place it in a sieve to dry, when quite dry put it in a stewpan with one pound of either cold cod, salmon, whiting, or haddock, pulled into flakes, or bloaters boned and cut into small pieces, three hard-boiled eggs cut into quarters, three ounces of butter, a dessert-spoonful of pepper and salt, a salt-spoonful of Searcy Salt; simmer over a clear fire until quite hot, sprinkle a dessert-spoonful of dry curry powder over it and serve in a very hot entrée dish. The mixture must be stirred frequently with a wooden spoon, but great care must be taken in so doing not to break the fish or egg into small pieces, or the kedgerree will be spoilt.

CHAPTER V.

QUENELLE MEAT, ENTRÉES, ETC.

QUENELLE MEAT.

No. 174.

THIS preparation is made of pounded raw fish or meat, and panada, which is prepared from the essence of the meat used and butter and flour.

TO PREPARE THE MEAT.

Cut eight ounces of lean fish, meat, or the breasts of poultry or game, and backs of hare and rabbit, pound it in a mortar until quite smooth (for the more it is pounded the better is the quenelle).

PANADA.

Stew the rough parts of whatever fish, meat, poultry or game the quenelle is to be made of in a quart of water, with a sliced carrot, one onion (if white meat, six mushrooms), a dessert-spoonful of salt, until it is reduced to two-thirds ; strain ; put into the stewpan two ounces of butter ; melt and stir in with a wooden spoon until it becomes quite smooth two ounces and a half of flour ; add a pint of the broth, stir over the fire until it thickens, and then let it simmer for an hour, when it will become a thick smooth sauce ; pour it on a soup plate and let it get quite cool. Add to the pounded meat three ounces of butter, six ounces of panada and an egg beaten up ; beat the whole well together, rub through a wire and hair sieve, or one of Kent's tritulating machines, and place it in the cool until it is required for use.

The panada not used must also be kept.

When the quenelles are required for use, put a saucepan with some boiling water on the fire and place a small piece of the quenelle meat in it for one minute ; if soft like cream and it sets, it is fit for use, if not, add more panada and try it again, and flavour with salt if required, and continue adding the panada until it is quite soft.

This quenelle meat can be poached in darioles, rolled up in rissolettes or small rissoles, rolled in bread and butter, covered with a thin pastry, egged and crumbed and fried, directions for which will be given as this chapter proceeds.

In making all purées, much trouble will be saved by purchasing one of Kent's Triturating Strainers. The somewhat dirty, and certainly tedious method of rubbing through a wire, and then a hair sieve, is entirely avoided. This machine can be obtained from 27s. 6d. and upwards, of Messrs. Kent, 199, High Holborn.

As it is of great moment that the powder used in Curries should be good, and that Chutnee Sauces should be of the best quality, I can recommend these articles to be obtained from Stemberge's Oriental Dépôt, Leicester Square.

ENTRÉES.

In commencing the chapter on Entrées, the Author begs to impress on his readers that all entrées should be selected for their simplicity and cleanliness ; that every meat should be cooked so as to retain its own natural flavour, that there should be no "highly spiced sauces," no rich, indigestible, thick brown gravies, no walnut catsup, no strong sauce, not even the proverbial "bunch of sweet herbs," of which in ninety-nine cases out of a hundred the abuse and not the use is alone understood, and which is one of the relics of barbarism handed down to us by our forefathers like gout, and such delicacies. The Author has endeavoured to select entrées which are easily cooked, that are wholesome and delicate, and that the sauces or gravies added may only assist in making more excellent the flavour of the meats used.

BEEF ENTRÉES.

FILLETS OF BEEF À LA BÉARNAISE.

No. 175.

Cut the fillet out of a sirloin of beef, trim it and make it, if not already so, quite round ; cut eight fillets about half an inch thick, flatten them, and trim them to exactly the same size ; put them in a sauté pan with two ounces of butter, and fry them for seven or eight minutes ; set them round an entrée dish, and pour over them half a pint of Sauce Béarnaise (No. 21).

FILLETS OF BEEF AUX FINE HERBS.

No. 176.

The same exactly, only pour the half pint of Fine Herbs Sauce (No. 35) on the outside of the fillets, and fill up the centre with Fried Potato Chips (No. 338).

FILLETS OF BEEF EN CONCOMBRE AND AUX PETITS POIS.

No. 177.

The same, only fill up centre with Fillets of Cucumber (No. 323) or half a pint of Peas (No. 331), with half a pint of Clear Brown Sauce (No. 22) poured outside the fillets.

The greatest care in these entrées should be taken not to keep them waiting after being cooked.

CAPILOTADES.

No. 178.

Cut the meat, viz., remains of cold chicken, pheasant, turkey, or any game or poultry into neat pieces, scald a spoonful of chopped shalot or onion, mix this with a spoonful of chopped parsley and mushrooms and put them in a saucepan with a glass of sherry, two table-spoonfuls

of Brown Sauce (No. 22), two table-spoonfuls of Tomato Sauce, or a small bottle of Bequino's Fine Herbs Sauce, and stew (not boil) for an hour. If the birds are old and the meat tough, it should be stewed longer; serve with sippets of toast.

CALF'S LIVER AND BACON.

No. 179.

Cut neatly some slices of calf's liver about a quarter of an inch thick, and an equal number of slices of ham or streaky bacon, fry the latter and put in the liver and fry a nice light brown. It should *not be overdone*. Arrange in a dish neatly and add half a pint of Fine Herbs Sauce (No. 35).

FILLET OF CALF'S HEAD À L'ESTRAGON.

No. 180.

Cut a boiled calf's head into neat square fillets about two inches square, stew in some Brown Sauce (No. 22), and just before serving throw in some green tarragon leaves.

FILLET OF CALF'S HEAD AUX TRUFFES.

No. 181.

The same as above, only throw in two table-spoonfuls of chopped truffles a quarter of an hour before serving.

CHAUDFROIDS.

No. 182.

Roast or braise whatever bird is used, trim and fillet the breasts, and if necessary bone the thighs to make more fillets, put them between two dishes with a weight on the upper one to get them into shape. Make a mixture of two-thirds of Allemande Sauce (No. 9), and one-third of Aspic Jelly (No. 8). Warm and well mix the sauces, and put the mixture in a dish and allow it to get nearly cold, but not set, then put in the fillets and move them gently about until they are covered with the mixture; put them on ice and repeat the process until well covered a quarter of an inch thick.

CHAUDFROIDS IN ASPIC.

No. 183.

When completed as in Receipt No. 182 put some Aspic Jelly (No. 8), nearly cold, down the centre of each cutlet with a spoon; let it set; when set, add a little each side and let it set again. Repeat the process until the whole top of the cutlet is covered. Aspic jelly cut in various shapes should garnish the dish, and vegetables of all sorts in season covered with Cream Béchamel Sauce (No. 13) be placed in the centre of this and the preceding dish.

*CHICKEN ENTRÉES.**CROQUETS OF CHICKEN.*

No. 184.

Chop up the breast of a chicken with two ounces of lean ham; mix well and put in a stewpan with three-quarters of a pint of Cream Béchamel Sauce (No. 13); warm up, pour it into a flat dish, and let it get cold; cut into the required shapes, such as cutlets, or corks (if the latter, roll on a board thinly covered with flour), egg with an egg brush, cover with fine bread-crumbs and fry in a frying basket in boiling lard for two minutes.

FRIANTINE OF CHICKEN.

No. 185.

Cut with two cutters, one larger than the other, twelve thin flat pieces of pastry (No. 366), put in the centre of the six largest a table-spoonful of quenelle or farci meat and spread it out; in the centre of this put a table-spoonful of chicken prepared as in the receipt for Croquets (No. 184), and wrap the quenelle or farci meat round it; cover this with the smaller-sized pieces of pastry; having wetted the inside of each with yolk of egg to make them adhere to the lower pastry, press down tightly with the smaller cutter, and cut the bottom pastry to the size of the smaller cutter, egg with a brush and crumb, arrange them in a frying basket and fry in boiling lard a nice light brown; serve in an entrée dish with some fried parsley.

FRICASSEE OF CHICKEN.

No. 186.

Boil a chicken, and when cold cut it into neat joints and let them stew in three-quarters of a pint of Cream Béchamel Sauce (No. 13), mixed with a dozen chopped button mushrooms; arrange with care in the centre of the dish and pour the sauce over the fillets and serve.

QUENELLES OF CHICKEN À L'ESTRAGON.

No. 187.

Prepare the breast of one chicken in quenelle meat as in Receipt No. 174, butter six medium-sized dariole moulds, fill them with meat, rapping each on the table when filled to settle the meat; put them in a bain-marie, in which should be boiling water sufficient to reach three parts of the way up each mould; boil gently until set, which can be told by the meat changing colour on the top of the mould; when cooked, turn them carefully out on an entrée dish and pour over them half a pint of Tarragon Sauce (No. 76).

RISSOLETTES OF CHICKEN AUX TRUFFES.

No. 188.

Roll some quenelle meat of chicken, prepared as above, on a floured board into the shape of corks; egg with an egg brush, crumb, put carefully into a frying basket and fry a nice light brown, about two minutes in boiling lard, and serve in an entrée dish with half a pint of Truffle Sauce (No. 75).

SAUTÉ OF CHICKEN AUX FINE HERBS.

No. 189.

Cut into six joints a nice young chicken, fry in a stew-pan with an ounce of butter for fifteen minutes, add one table-spoonful of sherry, three table-spoonfuls of Espagnole Sauce (No. 34), one table-spoonful of Tomato Sauce

(No. 73), a table-spoonful of chopped parsley and chervil, a dessert-spoonful of chives and sugar, a tea-spoonful of shalot, or a small bottle of Bequinot's Fine Herbs Sauce and a little salt; stew the whole very gently for half an hour, serve in an entrée dish, pouring the sauce over the fillets.

Let me impress on my readers that all poultry and game used in these Entrées should be young and tender.

SAUTÉ OF CHICKEN AUX CHAMPIGNONS.

No. 190.

The same as above, only add instead of the herbs half a pint of button mushrooms.

SAUTÉ OF CHICKEN À LA MARENGO.

No. 191.

The same as Sauté aux Fine Herbs (No. 189), only add a square of fried toast, on which place a poached egg for each person. The eggs should be fried with the sippets in oil or butter, to which should be added some chopped herbs.

SAUTÉ OF CHICKEN AUX TRUFFES.

No. 192.

The same as Sauté aux Fine Herbs, only substitute for the herbs three table-spoonfuls of sliced or chopped truffles.

CHICKEN À LA TARTAR.

No. 193.

Fillet a roast or braised chicken into six nice fillets, and put them between two dishes, with a weight on top of the uppermost, until cold; dip each fillet into some Frying Batter (No. 371), and fry a nice light brown. Serve in an entrée dish, and hand round with it half a pint of Sauce Tartar (No. 74) in a sauce-boat.

TARTINETTES OF CHICKEN À LA STAMFORD.

No. 194.

Roll some quenelle meat of chicken into the same shape and in the same manner as in receipt for Rissolettes (No. 188), but instead of egg and crumbing, encase each in a thin coating of bread and butter, arrange in a frying basket, and put into boiling lard for about a minute, or until a nice light brown. Serve in an entrée dish, and hand round in a sauce-boat half a pint of Stamford Sauce (No. 71).

CURRY.

No. 195.

Clean, cut into fillets, if chicken or rabbit, soak in water to extract the blood, if meat into squares double the size of dice; put whatever meat is to be used into a sauté pan, with two onions sliced, one ounce of butter, a carrot cut up into squares dice-shape, and fry for a quarter of an hour, being careful that the onions do not burn; add three-quarters of a pint of Consommé (No. 2), and let the meat stew until tender; strain the stock off, beat the vegetables through a tammy, and return to the stock; add a dessert-spoonful of curry powder well mixed before putting into the stock, a table-spoonful of sweet Chutnee sauce, a tea-spoonful of Indian soy, and a dessert-spoonful of Brown Roux (No. 4), boil up, put on the side, return the meat to the stock, and let it simmer for twenty minutes. Serve in an entrée dish, and hand round boiled rice.

CURRY, DRY.

No. 196.

Fry in two ounces of butter an onion cut in shape of dice (Spanish are preferable, as they are much milder) with whatever poultry, game, meat, or fish is to be used; when sautéed, that is, cooked soft, put in two spoonfuls of dry curry powder, put the meat into an entrée dish, and pour three table-spoonfuls of cream into the sauté pan, just to

catch up the liquor and curry powder ; put in the dish, and hand round some boiled rice, just sautéed with a trifle of butter, so as not to be wet, sprinkled with dry curry powder.

FILLET OF DUCKLING À L'ORANGE.

No. 197.

Roast before a quick fire a fat duckling, so that the outside may be nicely brown and the inside slightly under-done ; let it get cold, cut it into six nice fillets, stew the carcase in a pint of Consommé (No. 1) until it is reduced to half and somewhat thick ; let it get cold, and take off all the fat ; warm it up, and squeeze the juice of three sweet oranges into it, and the rind of one very thinly peeled and shredded. The sauce should be the substance of half-glaze, and sweet, and if the oranges are sour sugar must be added, and if the sauce is thin it must be thickened at the last moment with a little arrowroot. Put the fillets of duckling in the sauce, and stew for ten minutes. Serve in an entrée dish, with a fried croûton of toast under each fillet.

FILLET OF DUCKLING WITH OLIVES.

No. 198.

Cook, cut up, and serve in the same way as in the above receipt, only instead of putting oranges in the sauce, put a dozen olives with the stones taken out, and a sprinkling of Searcy Salt.

QUENELLE MEAT OF HARE.

No. 199.

Cut all the meat off a hare's back and the best part of the legs, and stew the carcase for stock ; and having gone through the process as directed for Quenelle Meat (No. 174), put it in a cool place. It will be sufficient to make an entrée for six people for three nights.

QUENELLES OF HARE WITH HARE SAUCE.

No. 200.

First Night.—First butter and fill six darioles with the mixture, poach as directed in Chicken Quenelle, turn out into an entrée dish and pour half a pint of Hare Sauce (No. 39) into the dish.

RISSOLETTES OF HARE WITH HARE SAUCE.

No. 201.

Second Night.—Roll up into six rissoles as directed in Chicken Quenelle (No. 187); egg and crumb and fry in a basket in boiling lard for two minutes, and serve in an entrée dish with fried parsley, and half a pint of Hare Sauce (No. 39) handed round.

TARTINETTES WITH HARE SAUCE.

No. 202.

Third Night.—Roll up as above, only wrap them in thin bread and butter instead of egg and crumb and fry two minutes, serving with parsley and some sauce handed round.

FRIANTINE.

No. 203.

The same as Chicken (No. 185), only use Hare and half Hare Sauce (No. 39), and reduced Brown Sauce (No. 22) instead of Cream Béchamel Sauce.

CIVET OF HARE.

No. 204.

Trim and cut a leveret into fillets, cut half a pound of streaky bacon into squares double the size of dice, put the whole into a sauté pan with two ounces of butter, a dozen button mushrooms, an onion sliced, a carrot boiled nearly soft cut in squares the size of dice, and fry for ten minutes ;

put the whole, strained from the grease, into a stewpan with three-quarters of a pint of Hare Sauce (No. 39), and a tea-spoonful of salt, and let it stew until the hare is tender; serve in an entrée dish with fried croûtons of toast.

LAMB CUTLETS WITH PURÉE OF MINT.

No. 205.

Trim the fat off a neck of lamb, cut six neat cutlets half an inch thick therefrom, flour, egg and crumb, place in a frying basket, and fry in boiling lard for five minutes, put them on a sieve to dry for two minutes, and serve in an entrée dish, with Mint Sauce (No. 48A) handed round in a sauce-boat.

LAMB CUTLETS EN CONCOMBRE.

No. 206.

Trim and cut six cutlets as above, give them a pat with a cutlet-bat to make them of uniform size, and fry in a sauté pan a nice brown, about five minutes, turning them twice. Arrange round an entrée dish, with a gill of Brown Sauce (No. 22) poured outside, and a pint of Fillets of Cucumber (No. 323) put in the centre.

LAMB CUTLETS, PURÉE OF MUSHROOMS.

No. 207.

Trim and fry and serve as above, only put half a pint of Purée of Mushrooms (No. 50) instead of Fillets of Cucumber, and omit the Brown Sauce (No. 22).

LAMB CUTLETS, COLD, IN MINT JELLY.

No. 208.

Roast a neck of lamb, and let it get cold; when cold cut therefrom six cutlets, mask the cutlets with Mint Jelly (No. 49), and serve carefully arranged in an entrée dish, with cold Salad de Légumes (No. 351) in the centre.

LAMB SWEETBREADS.

No. 209.

Trim six round lamb sweetbreads, soak them in water for two hours, scald them in boiling water with a little salt for two or three minutes, and put them on a plate, with another plate on top of them, to get cold ; fry them in an ounce of butter until coloured, take them out, and put them in a stewpan, with half a pint of clear Consommé (chicken is the best) made rather sweet, with a little chopped parsley and six button mushrooms ; let them stew for twenty minutes, add salt to taste, and serve with the sauce in an entrée dish.

LARKS À LA FRANÇAISE.

No. 210.

Pick and clean (leaving the livers in) six larks, cut off the heads, wing-bones, and feet just below the second joint, tie a piece of fat bacon over each, put them in a stewpan with a gill of Chicken Consommé, in which throw a dessert-spoonful of chopped parsley, three chopped chives, a tea-spoonful of white pounded sugar ; let them stew for fifteen minutes, add salt to taste, and serve with the sauce in which they have been stewed.

LARKS AUX TRUFFES.

No. 211.

The same as the previous receipt, only add three chopped truffles instead of parsley and chives.

BONED LARKS IN CASES—HOT AND IN ASPIC.

No. 212.

Bone as many larks as are required, fill with Farci Meat (No. 79), and roll each in some buttered paper and bake for ten minutes ; if hot, serve in cases with a table-spoonful of Fine Herbs Sauce (No. 35) poured over each. If to be used cold, glaze over and pour some Espagnole Sauce (No. 34), mixed with Aspic Jelly (No. 8), equally proportioned over them, and serve cold.

LEVERET CUTLETS.

No. 213.

Take the fillet, that is the meat on the back from a leveret full grown, cut it in fillets a quarter of an inch thick, fry them in a sauté pan, in one ounce of butter, for three minutes; arrange them round an entrée dish and pour in the centre half a pint of Hare Sauce (No. 39).

MUTTON CUTLETS, BROILED.

No. 214.

Cut six cutlets half an inch thick from a neck of mutton the same size, flatten with a cutlet-bat and broil before or over a clear fire for about six minutes, sprinkle with salt and smear with butter, arrange in a very hot entrée dish and pour in centre half a pint of either Mushroom Sauce, White (No. 50) or Brown (No. 51), Chestnut Sauce (No. 27), Soubise, White (No. 56) or Brown (No. 57), Truffle Sauce (No. 75), Celery, White (No. 25), au Parmesan (No. 60), or with Nouilles (No. 370).

MUTTON CUTLETS, EGGED, CRUMBED AND FRIED.

No. 215.

Cut and trim as above, flour, egg, and crumb, put into a frying basket and fry a nice light brown in boiling lard for six minutes; serve in an entrée dish nicely arranged with half a pint of either White (No. 50) or Brown (No. 51) Mushroom Sauce, Chestnut Sauce (No. 27), Brown Stamford Sauce (No. 71), Truffle Sauce (No. 75), Fine Herbs Sauce (No. 35), or a pint of Filleted Cucumber (No. 323).

MUTTON CUTLETS À LA REFORM.

No. 216.

Cut six neat cutlets from a neck of mutton, make a preparation of bread-crumbs, chopped ham, and parsley in equal proportions, and a tea-spoonful of chopped chives

and Searcy Salt ; dip the cutlets in egg, and cover with above mixture, and fry a nice light brown. Serve in an entrée dish, with half a pint of Reform Sauce (No. 68) in centre.

MUTTON CUTLETS EN PAPILLOTE.

No. 217.

Cut, trim, and flatten six cutlets from a neck of mutton, pepper and salt, and fry slightly in two ounces of butter ; drain off the butter, and put the chops in a dish ; put in a small stewpan a pint of Espagnole Sauce (No. 34), a wine-glassful of sherry, and reduce until it becomes thick ; add one dessert-spoonful of Bengal or Cashmere Chutnee ; pour it over the cutlets, and let the whole get cold ; oil six pieces of paper sufficiently large to wrap each cutlet in, chop a dozen mushrooms and sufficient ham to mask each cutlet with, add some fried bread-crumbs, and when done cover the cutlets with oiled paper ; put on a baking sheet, and bake for fifteen minutes, and serve in the papers, handing round half a pint of Fine Herbs Sauce (No. 35) in a sauce-boat.

CUTLETS OF PARTRIDGE BROILED, PURÉE OF MUSHROOM, WHITE, ETC.

No. 218.

Cut the wings from three partridges, taking all the meat off each side, dip in clarified butter, pepper and salt, and broil over a clear fire for seven minutes, turning two or three times ; arrange in an entrée dish, and pour in centre half a pint of Purée of Mushroom, White (No. 50), or White Soubise (No. 56), Celery (No. 25), or a pint of Filled Cucumbers (No. 323), or young stewed peas with a gill of Brown Sauce (No. 22) poured on outside of cutlets.

CUTLET OF PARTRIDGE, FRIED.

No. 219.

Prepare as above, dry and flour and egg and crumb and fry for eight minutes in boiling lard, arrange in dish with

fillets of cucumber or vegetable marrow stewed, and either of these sauces in a sauce-boat : Brown Sauce (No. 22), with the vegetables and without them ; Purée of Mushroom (No. 50), Brown Soubise (No. 57), Brown Stamford (No. 71), Fine Herbs (No. 35), or Celery Brown (No. 26).

PHEASANT.

No. 220.

Quenelles of all sorts prepared in the same way as Chicken. Poached, Rissolettes, Tartinettes, Friantine, Croquets and Chaudfroid, same as Chicken.

PIGEON À LA FRANCAISE.

No. 221.

Clean and truss six young pigeons, removing the necks, wings (at pinion joint), and feet (below the second joint), cover with a slice of fat bacon, and stuff with a preparation of parsley, bread-crumbs (the livers pounded with them), and an egg, pepper, and salt ; put in a stewpan, with a gill of Chicken Consommé, a dessert-spoonful of chopped parsley, and four chives, a tea-spoonful of sugar, and a salt-spoonful of salt ; let them stew for twenty-five minutes, and serve with the sauce they are stewed in. The pigeons should be very young.

PIGEON EN CONCOMBRE.

No. 222.

The same as above, only omit the herbs, and put in centre a pint of Stewed Fillet of Cucumber (No. 323).

PIGEONS FARCIS IN CASES.

No. 223.

The same as Larks.

QUAILS À LA FRANCAISE.

No. 224.

Same as Pigeon, only not stuffed, and stewed only fifteen minutes.

QUAILS IN CASES.

No. 225.

The same as Larks.

RABBIT SAUTÉ AUX CHAMPIGNONS.

No. 226.

Fillet into six fillets two young rabbits, put them in a sauté pan with an ounce of butter, and cook as for Chicken (No. 190).

RABBIT SAUTÉ AUX FINE HERBS.

No. 227.

The same as Chicken Sauté (No. 189), only substituting fillets of two nice young rabbits for chicken.

QUENELLES OF RABBIT.

No. 228.

The same entrées can be made of rabbit as of chicken, viz.: Poached à l'Estragon, Rissolettes, Tartinettes, and Friantines, served with the same sauces, and the quenelle meat served in the same way.

CUTLETS OF SWEETBREAD.

No. 229.

Soak two sweetbreads in water for six hours, changing the water three or four times; boil for ten minutes, put them between two plates until cold, cut them in slices about half an inch thick, sprinkle with Searcy Salt, flour, egg, and crumb; place them in a frying basket, and fry a nice light brown about five minutes in boiling lard. Serve in an entrée dish, with Fillets of Cucumber (No. 323) in centre, or peas; with Mushroom Sauce (No. 50), White Stamford Sauce (No. 70), or Fine Herbs Sauce (No. 35), in a boat.

SWEETBREADS, STEWED.

No. 230.

Soak two sweetbreads in water for six hours, changing the water three or four times; put them in boiling water, and boil for five minutes, and put them on a plate, with another plate on them, until they become cold; when cold fry them in a little butter until a nice brown, put them in a stewpan with three-quarters of a pint of Consommé (No. 1 or No. 2), a tea-spoonful of sugar and salt, and let them simmer until quite tender; when cooked add to the Stock (if No. 2 is used a tea-spoonful of mixed arrowroot), a dozen leaves of green tarragon, put on the fire, bring to the boiling point, but not boil; take out the sweetbreads, put them in an entrée dish, cut each in three equal portions, pour the sauce over them, and serve.

VEAL CUTLETS.

No. 231.

Cut some cutlets about half an inch thick and four inches in circumference from a leg of veal, flatten with a cutlet-bat to same size, dry with flour, egg and crumb, arrange in a frying basket, and fry in boiling lard for seven minutes, serve in an entrée dish with alternate slices of fried bacon, with any nicely cooked vegetable, such as peas, French beans, fillets of vegetable marrow or cucumber, with White Purée of Mushroom (No. 50) or Brown Sauce (No. 22) with a squeeze of lemon, handed round in a sauce-boat.

VEAL CUTLETS EN PAPILOTTE.

No. 232.

The same as Mutton Cutlets (No. 217).

VEAL QUENELLES.

No. 233.

Quenelles of veal can be made the same as those of chicken, and served in the same way, viz.: Poached à l'Estragon, fried as Rissolettes, Tartinettes, and Friantines, with a little ham in centre, and served with Truffle, Stamford, Fine Herbs, or any other sauce.

TIMBALE D'ÉPINARD, PURÉE DE JAMBON.

No. 234.

Make some quenelle meat of chicken or veal as per Receipt No. 174, and mix with it until a nice green some Purée of Spinach (No. 357); add a gill of whipped cream, and fill some darioles, having buttered them first; dipping your finger in cold water, press a hole in the centre of each dariole, and fill up with a purée of ham, as given below; put a coating of the quenelle meat over this, and poach as other quenelles.

Purée of Ham.—Beat some cooked lean ham in a mortar with some half-glaze, and rub through a wire and hair sieve; add some more glaze if too thick, and flavour with mustard and a trifle of cayenne.

Serve the timbales with some half-glaze, flavoured with ham in the dish.

CHAPTER VI.

GENERAL RULES FOR ROASTS, BOILS, AND BROILS.

It will only be necessary to say a very few words as a preface to this chapter. The first and most important thing to remember is, that all brown meats should not be over-cooked, but when cut should be pink near the bone ; that all white meat should be thoroughly cooked and quite white at the bone.

The second to remember is, as a general rule, that a quarter of an hour is allowed per pound for roasting, and ten minutes for boiling, but that thin pieces do not require so long.

The third is, that in roasting meat it should be frequently basted, the fat preserved as much as possible, and not be put too close to the fire ; and for heaven's sake never bake it.

BEEF.

ROAST SIRLOIN.

No. 235.

Trim about eight pounds of the middle cut of the sirloin, roast for two hours and a half, baste frequently and serve with a pint of weak brown stock or water poured over, and with Horseradish Sauce (No. 37).

ROAST FILLET OF BEEF.

No. 236.

Trim the rump fillet nicely round about four pounds, roast it for one hour, and serve with Horseradish Sauce (No. 37).

FILLET OF BEEF À LA CHATEAUBRIAND.

No. 237.

The same as above, only pour over the fillet half a pint of Chateaubriand Sauce (No. 28) and serve Potato Chips (No. 338) round the dish.

FILLETS OF BEEF À LA FRANCAISE.

No. 238.

Cut two nice steaks three-quarters of an inch thick from a rump fillet and broil in exactly the same way as above, only instead of plain butter put a pat of Fine Herbs Butter (No. 19) on each, and serve in a separate dish with plenty of fried Potato Chips (No. 338).

BRAISED FILLET OF BEEF À LA JARDINIÈRE.

No. 239.

Trim the rump fillet and remove with a sharp knife the skin which is on the outside, cut some slices of fat bacon about a quarter of an inch thick and dip it in some finely minced parsley, thyme, and green onions or chives; sprinkle the fillet with pepper and salt, and tie round it layers of the bacon. Line the braising-pan with slices of fat bacon and put the fillet of beef in it with half a dozen button onions, two large carrots sliced or a dozen young carrots, one bay leaf. To this add half a pint of Consommé (No. 1), and two glasses of pale sherry. Let it stew for two hours and a half; the pan in which it is braised should not be larger than the meat, which should be basted with its own gravy frequently. Take the meat out of the pan and put it in the oven to set the glaze, being very careful not to let it burn. Put the liquor into a pie-dish to cool, and take off all the fat from it; put the gravy in the braising-pan when cleared of all fat, and reduce it by boiling to two-thirds of its original quantity; when ready to serve, place the fillet in the braising-pan for five minutes to get thoroughly

hot and dish up with bunches of green peas, small onion, sprays of cauliflower, young carrots, purée of turnip, all of which should have been stewed in Sweet Consommé (No. 2).

FILLETS OF BEEF À LA TARTAR.

No. 240.

The same as No. 238, only substitute plain butter for fine herbs, and hand round half a pint of Sauce Tartar (No. 74) in a sauce-boat.

RUMP STEAK.

No. 241.

Cut a steak from a well-hung rump of beef one inch and a half thick, this in good oxen should be about four pounds ; beat it well, put it between a wire gridiron, and broil over a clear fire for five minutes, turn it and broil it on the other side, slightly pepper and salt it, put it on a very hot dish with a very hot cover and a small pat of butter on it, and serve it at once—no gravy, it quite spoils it ; but if preferred, and you must have a sauce, hand a pint of Oyster Sauce (No. 59) in a sauce-boat.

SPICED ROUND OF BEEF.

No. 242.

Put in a pan, take the bone out of a round of beef and *rub well* with the following mixture : One and a half ounces of saltpetre, one pound of common salt, half a pound of Mixed Spices (No. 69), three ounces of black pepper, and one pound of *common brown* sugar, and let it remain three days, then rub it and turn it daily for a month ; wash it, fill up the hole which the removed bone has left, with a prime piece of fat which must have been in the pickle the same time, put it in a large stewpan with two quarts of Consommé (No. 2) and let it *simmer* until it is cooked, from six to eight hours according to size ; *but if it boils*, it will be all in pieces.

SPICED SILVER SIDE (COLD).

No. 243.

Trim a silver side of beef and cure it in the following manner: Mix together three-quarters of a pound of sugar, one ounce of allspice, one ounce of black pepper, and rub the beef well with the mixture and let it lie in a pipkin for two days; rub it then with a pound of salt and one ounce of saltpetre mixed, and let it lie in it for six days, turning it daily. Put it in a stewpan with one pint of Consommé (No. 2), and let it simmer four hours. Take it out of the stewpan and put it into a deep dish, pour the liquor over it and let it get cold.

BOILED SILVER SIDE.

No. 244.

Trim a silver side as above, and rub into it half a pound of common salt and let it remain a day, then make the following mixture and rub it well in all over and let it remain in the pickle, turning it every day for fourteen days: "four ounces of sugar, one ounce of powdered saltpetre, a quarter of a pound of bay salt, half a pound of common salt, two ounces of black pepper;" put in a pot, cover it with cold water and boil it up, and then let it simmer for two hours.

PRESSED BRISKET OF BEEF, COLD.

No. 245.

Trim about fourteen pounds of brisket of beef; mix together one pound of bay salt, half a pound of common salt, two ounces of pounded saltpetre, one ounce of black pepper, one pound of treacle; boil these ingredients together until well incorporated; pour the mixture over the brisket of beef in a dish or pipkin, turn daily, and pour the mixture over the top side, continue this for at least fourteen days; put it into a stewpan and cover it with cold water and let it boil very gently until it is quite tender, then take it out, draw out the bones and place it between two dishes with a weight on the top one, and let it get cold; when cold, trim it and give it a coating of brown glaze.

STEWED BRISKET OF BEEF.

No. 246.

Cut a square piece of brisket of beef, about eight pounds, rub it with a little salt about two hours before putting it to cook. Put it in a stewpan not too deep, with sufficient Consommé (No. 2) to cover it, and let it simmer for one hour, when put in six carrots, six small onions, and two pounded allspice, and let it stew until quite tender. Take it out, draw out the bones, put it between two dishes until cold, let the stock get cold and remove all fat, and put the stock and beef back in the stockpot to get quite hot, cut the carrots into shapes of dice, thicken the gravy with some corn flour, and dish up with the vegetables.

BEEF TONGUE, TO CURE AND COOK.

No. 247.

Cure as in directions (No. 63) for curing hams, and, when fit to cook, boil gently for two hours; put it in cold water and remove the outer skin, then cover with glaze and serve.

CALF'S HEAD, BOILED.

No. 248.

Trim half a calf's head, remove the brain, and soak it for half an hour in cold water, put it in a stewpan and cover it with cold water and boil until it is soft (about one hour and a half), then remove the bone and skin the tongue; soak the brains in warm water, remove the skin, boil them in a small saucepan for fourteen minutes, and when tender, chop and mix them with a table-spoonful of chopped parsley; put this mixture and a tea-spoonful of salt into half a pint of good White Sauce (No. 77), and pour over the calf's head when dished up.

HASHED CALF'S HEAD.

No. 249.

Prepare the head as in the foregoing receipt, and when boiled put it between two dishes until cold; cut it into

fillets about two inches square ; parboil two carrots and cut them into various shapes, put the fillets with the carrots, six shalots, a pint of the stock in which the head was boiled reduced to half-glaze and browned ; add a dessert-spoonful of sugar, tea-spoonful of salt, and let it stew until the vegetables are soft and the meat impregnated with their flavour, thicken the gravy with corn flour or tapioca, and serve in an entrée dish with the vegetables.

HAM, TO COOK.

No. 250.

Wash, scrape, trim, and clean the ham (if over a year old soak it in water for twenty-four hours), put it in a stew-pan in cold water, with two or three carrots, onions, and a stick of celery, sufficient to cover it, or in Consommé (No. 2), and let it boil very slowly for four or five hours ; unless required to use hot let it get cold in the stock before taking it out, skin it, and either cover it with glaze or with baked bread-crumbs.

LAMB, ROAST, FORE-QUARTER.

No. 251.

Place the joint some way from the fire and baste frequently ; when nearly cooked put it nearer the fire to attain a rich brown, pour half a pint of boiling water, in which put a tea-spoonful of salt, over the joint when dished, and serve with a tureen of Mint Sauce (No. 48).

LAMB, ROAST, LEG.

No. 252.

The same, allowing a quarter of an hour for each pound.

LOIN OF LAMB, ROAST.

No. 253.

The same.

MUTTON, LEG, ROAST.

No. 254.

The same, omitting the mint sauce.

MUTTON, LOIN, ROAST.

No. 255.

The same ; Brown or White Mushroom Sauce (No. 50 or 51), or Laver (No. 326), can be served with it.

MUTTON, NECK, ROAST.

No. 256.

The same.

MUTTON, SADDLE, ROAST.

No. 257.

The same.

MUTTON, HAUNCH, ROAST.

No. 257A.

The same, only cover it with sheets of oiled paper.

MUTTON CHOPS, BROILED.

No. 258.

Hang a loin of four-year old mutton, if you can get it, for a fortnight in the winter, cut the chops in bones, that is, about three-quarters of an inch thick, pepper and salt and broil over a clear fire, turning them frequently until they are cooked ; about eight minutes is quite long enough if you wish the gravy to be in them. Dish each chop on a very hot plate with a very hot cover, and put a small piece of butter on each.

MUTTON, BOILED LEG OF.

No. 259.

Trim a leg of mutton, which should not be hung long, put it into boiling water sufficient to cover it, let it boil up,

and then place it on the side to simmer until cooked, and put some sliced carrots and turnips quartered in the pot to boil and serve with it when done, which will be in about two hours and a half, but of course the time must depend on the size. Serve some Caper Sauce (No. 24) in a boat, or pour it over the meat.

BOILED NECK OF MUTTON.

No. 260.

The same as above, only trim off some of the fat should there be too much, and let it cook about an hour and a half.

MUTTON, NECK OF, BRAISED.

No. 261.

Trim and cut the superfluous fat off a neck of mutton, put it in a braising, or, if not to be had, a stewpan, with a pint of Consommé (No. 2), three sliced carrots, six small onions, three small turnips, a small piece of celery, a bunch of parsley, and some peppercorns; boil it up, and let it simmer until cooked, about an hour and a half; baste it frequently with its own liquor, and colour it to a nice brown. Serve it with the vegetables, having put salt to taste.

MUTTON, HASHED.

No. 262.

Cut some thin slices from a roast leg of mutton, put an ounce of butter into a stewpan, two small chopped onions, a little parsley, and a pickled walnut; let these ingredients fry for two minutes, stir in a table-spoonful of flour until quite smooth, when add three-quarters of a pint of Consommé (No. 2), and let it boil up and simmer gently for fifteen minutes; strain, add one table-spoonful of mushroom or walnut catsup, a squeeze of lemon, and a tea-spoonful of Searcy Salt; put the meat in the stewpan, and let it simmer very gently for three-quarters of an hour. Serve in an entrée dish, with fried croûtons of toast.

PORK, ROAST LEG OF.

No. 263.

Score—that is, cut through the skin at equal distances about a quarter of an inch in width—a leg of pork, roast it at some distance from the fire for three hours, and baste it frequently ; about a quarter of an hour before serving put it nearer the fire to brown and get crisp ; pour three-quarters of a pint of brown gravy over it, and serve with Apple Sauce (No. 11) or Brown Chestnut Sauce (No. 27).

NECK OF PORK, ROAST.

No. 264.

The same as above, only roast for an hour and a half instead of three hours.

PORK, BOILED LEG OF.

No. 265.

Put a fresh leg of pork in the pickle jar, in sufficient Pickle (No. 61) to cover it, for at least ten days ; put it into cold water for an hour to soak, put it then into a pot, and put in sufficient cold water to cover it ; let it gradually come to the boil, and remove the scum as it rises ; let it simmer only until it is done, which will be in about three hours. Serve with some of the water in which it was boiled, and some Peas Pudding (No. 333) separately.

PIG'S FACE, OR CURED BACON.

No. 266.

Boil, and serve with broad beans.

VEAL, FILLET OF, ROAST.

No. 267.

Procure from the butcher a small fillet of veal, say six pounds, stuff it with Stuffing (No. 84), flour it with a dredger, put it some way from the fire, and roast, basting it continually for about two hours. Dish it up, pour half a pint of good Melted Butter Sauce (No. 16) over it, some slices of lemon, and half a pint of good Brown Sauce (No. 22).

LOIN OF VEAL.

No. 268.

Roast a small loin of veal in the same way, only protect the fat over the kidney, so that it may not all be roasted away; a small joint will take about two hours. Serve with Melted Butter (No. 16) and brown gravy, and a large slice of toast half an inch thick under it, as the kidney chopped with the fat put on it, and peppered and salted, is very good. Unless the veal is sent to table very hot I should strongly advise the kidney and fat to be put on the toast at once, sent to the kitchen, and put in the oven for a minute to get very hot, as if cold it is uneatable.

VENISON, HAUNCH OF, ROAST.

No. 269.

Hang a haunch of fat venison as long as it can be hung without being high. Fresh venison is hard, stale venison is simply a disappointment and annoyance to every one in the house; it reminds one of kennel soup, and a more disgusting aroma than that it is difficult to find. I have been reminded, however, frequently of this poisonous effluvia. To prevent this I would beg my readers to flour their haunches of venison and wipe daily, and dust with pepper, which annoys flies very much. As soon as it begins to smell dress it at once. If properly taken care of in a good larder, it should hang a fortnight in the summer and a month in the autumn, unless the weather is very bad.

To prepare the venison for roasting, wash it with warm water and dry it with a clean cloth, lay over the haunch a sheet of buttered paper, then a paste of flour and water half an inch thick, cover this with another sheet of stronger paper, tie it securely on with good strong string, and roast it before a good clear fire for about three hours and a half; a quarter of an hour before serving take off the paper and paste, flour it, and put it nearer the fire, to make it a nice brown; stew some rough parts of the breast to make the

gravy, brown it with a little colouring, and pour boiling hot into the dish in which the haunch is served, and serve with it some currant jelly warmed up in a sauce-boat.

ROAST NECK OF VENISON.

No. 270.

This is the joint I should strongly advise for all parties under eight. It is quite sufficient, more easily dressed and hung. Roast exactly in the same way as in the directions for the haunch, only roast according to the size, about an hour and three-quarters for a moderate-sized one—the best part of the neck must only be used, and the long bones cut off to within two inches of the meat. Serve the same gravy and sauce as for a haunch.

VENISON, HASHED.

No. 271.

Cut the slices of venison very thin. Having stewed some rough parts of the breast in some Consommé (No. 2), let it get cold, and remove all grease or fat from it; thicken three-quarters of a pint of it with one ounce of butter and a table-spoonful of flour, add a chopped pickled walnut, a small onion chopped, and a table-spoonful of melted red currant jelly; let the whole boil up and simmer for five minutes, strain, add a squeeze of lemon, and put it in a stewpan with the slices of venison, and let them stew in it for half an hour.

CHAPTER VII.

GAME AND POULTRY ROASTING.

A GOLDEN rule to remember in the roasting of all poultry and game is that it should be juicy and succulent. This can be assured by rubbing the bird all over with lard or butter, and by then covering it with thin slices of fat bacon ; it may add a trifle to the expense, but it certainly adds greatly to the excellence, it ensures it being well basted, and it comes to the table with a moist, luscious appearance, instead of looking like a piece of an old mummy. In trimming all poultry and game the legs are greatly improved by the bone being broken just above the foot and the sinews of the leg pulled out. The pinion bones should be cut off, and pray omit the barbarous custom of ornamenting birds with feathers—one begins to think the dinner is given by an Ojibbeway Indian : a few glass beads would make the decoration perfect.

I am quite aware that in the close ranges now so much in use, there is some difficulty in roasting before the fire, and although a large joint may give great trouble, all game and poultry can easily be done, either in a Dutch oven, or in one of Brown & Green's double-pan roasting screens. I have one of the most difficult ranges to manage, but I never dream of allowing any meat or game or poultry to be baked. In roasting in a Dutch oven care should be taken not to put it too close to the fire as, if so, the outside dries up before the part next the bone is cooked.

GAME AND POULTRY.

BLACKCOCK.

No. 272.

Hang until tender, truss, trim, and rub over with butter or lard, and cover, tying it securely on, with layers of fat bacon, roast it before the fire for three-quarters of an hour and serve with Bread Sauce (No. 14) and fried bread-crumbs.

CHICKEN, ROAST.

No. 273.

Truss, trim, and rub over with butter or lard, and cover, tying it securely on, with fat bacon, and roast if a young one for half an hour, if a large one three-quarters, and serve with Bread Sauce (No. 14) and half a pint of Poultry Gravy (No. 6) poured over it.

CHICKEN STEWED AU MACARONI.

No. 274.

Clean and truss a large fowl, put an ounce of butter inside it and cover it with fat bacon; put it in a stewpan with an onion, a carrot, a piece of celery, cover with water and boil slowly for fifty minutes; garnish the dish on which it is served with half a pound of Boiled Macaroni (No. 327), and pour over the fowl and macaroni a pint of Cream Béchamel Sauce (No. 13).

CHICKEN NOUILLES AU PARMESAN.

No. 275.

Cook in the same way, but instead of macaroni garnish with a pint of Nouilles (No. 370), boiled in a stewpan of boiling water for twenty minutes, drained and put into another pan with two ounces of butter; sprinkle in two ounces of grated Parmesan cheese and warm up for five minutes; then garnish the fowl with them and pour over it half a pint of Cream Béchamel Sauce (No. 13), in which must have been mixed two ounces of Parmesan cheese.

DUCK, ROAST.

No. 276.

Clean, truss, and treat as instructed in Receipt No. 273 for Chicken, but stuff with Stuffing (No. 81) and roast quickly for half an hour and serve with some good brown gravy.

DUCKLING, ROAST.

No. 277.

Clean, truss, and treat as above, only do not stuff with stuffing, and serve with good brown gravy, roasting only twenty-five minutes.

DUCK (WILD), ROAST.

No. 278.

Clean, truss, and treat as above; only roast twenty minutes and serve without gravy on a very hot dish. The carver should score the breast lengthways, then cut a lemon in half, put a salt-spoonful of cayenne pepper on one side, a salt-spoonful of salt on the other, rub them together and squeeze over the duck, and pour the boiled port wine over as in sauce for Wild Duck (No. 31), and with a hot spoon repeat this and serve; if cayenne is too hot substitute Searcy Salt.

FIELDFARE.

No. 279.

Clean, leaving the livers in, and cover with fat bacon, put on a skewer and roast quickly for fifteen minutes, and serve on a square piece of toast.

GOOSE, ROAST.

No. 280.

Clean, trim, truss, and stuff with Stuffing (No. 81), cover with fat bacon and roast according to size, from one and a half to one and three-quarters of an hour; serve with Apple Sauce (No. 11) handed round and a pint of brown gravy poured in the dish.

GROUSE.

No. 281.

Trim, truss, and treat as Blackcock (No. 272) and roast for half an hour, serve with fried bread-crumbs and bread sauce handed round and some gravy made from the trimmings put into the dish.

GUINEA FOWL.

No. 282.

Clean, trim, truss and treat as Chicken (No. 273) and roast for forty minutes, serve with Bread Sauce (No. 14) handed round and some gravy from trimmings in the dish.

HARE, ROAST.

No. 283.

Skin, paunch, wash in warm water and then in cold, stuff with Stuffing (No. 82), cover with fat bacon and truss a hare or leveret ; if the former, roast for one to one and a half hours, if the latter, three-quarters of an hour, basting either frequently with butter, cream, or new milk ; serve with some good brown sauce and hot currant jelly handed round.

LARKS, ROAST.

No. 284.

Clean and truss as Fieldfares (No. 279), roast only for ten minutes, and serve on toast.

LANDRAIL.

No. 285.

Trim, truss, lard, cook and serve exactly as a plover ; and an excellent bird it is.

PARTRIDGE, ROAST.

No. 286.

Clean, trim, truss and treat as Chicken (No. 273), only roast for twenty-five minutes and serve with Bread Sauce (No. 14) and gravy from trimmings in the dish.

PARTRIDGE AU CHOUX.

No. 287.

Fry in a stewpan a large white cabbage, half a pound of ham or bacon cut in square dice, and three partridges for ten minutes ; add a pint of Consommé (No. 2), a little pepper and salt, and let the whole stew for about an hour, or if old partridges an hour and a half ; take out the cabbage and partridges, cut up the cabbage, and add two ounces of butter, pepper and salt to taste, reduce the stock, put the partridges in the stock to get thoroughly hot, place the cabbage in the centre of the dish, cut the partridges in half and place round the cabbage and pour the stock round the dish.

PHEASANT.

No. 288.

Clean, trim, truss and treat as Chicken (No. 273), roast a large bird three-quarters of an hour, a very young tender bird half an hour, and serve with Bread Sauce (No. 14) and gravy from trimmings in the dish.

PIGEON.

No. 289.

Clean, truss, cover with bacon as Chicken (No. 273), and roast from fifteen to twenty minutes, and serve in the same way with Bread Sauce (No. 14), and add gravy from trimmings in the dish.

PIGEON, BORDEAUX.

No. 290.

Clean, leaving the liver in, trim and truss, cover with a vine leaf and then fat bacon and roast for twenty minutes, serve with some good Brown Sauce (No. 22) or with Tarragon Sauce (No. 76).

WOODPIGEON.

No. 291.

Clean, trim, truss, and lard as a common pigeon, and roast from twenty to twenty-five minutes.

PLOVER, GOLDEN, BLACK, AND GRAY.

No. 292.

Trim, truss, leaving the inside in, cover with fat bacon, and roast, if in a small grate, on buttered toast in a Dutch oven before the fire; if in a large grate, put the toast under them and roast for twenty minutes: remember that the toast should be one-third of an inch thick and well buttered; they require no gravy.

QUAIL.

No. 293.

Be careful in selecting quail to choose nice white birds, and unless for a large party you had better get them trussed and larded by the poulterer. Roast as Bordeaux pigeon, only from twelve to fifteen minutes, serve some nice Chicken Consommé, or Brown Sauce (No. 22), in the dish with them, and a few tarragon leaves added improve them.

YOUNG RABBITS.

No. 293A.

Clean, truss, rub with butter or lard, and cover with fat bacon, two young rabbits, and roast, according to size, from twenty to thirty-five minutes, and serve either Rabbit Sauce (No. 67) in a boat, or Tarragon Sauce (No. 76) thrown over them.

SNIPE.

No. 294.

Trim, dress, and serve exactly as a plover, only from twelve to fifteen minutes.

TEAL.

No. 295.

Clean, truss, cook and serve as Wild Duck (No. 278), only roast for three or four minutes less.

TURKEY, ROAST.

No. 296.

Clean, truss and trim the same as Chicken (No. 273), only do not remove the pinion bones, stuff it with Stuffing (No. 84), roast from one and a half to two and a half hours according to size, and serve in the dish with it some sausages, a pint or more of Brown Sauce (No. 22), and hand round Bread Sauce (No. 14) and some chestnuts boiled, dried, peeled and pulled into three or four pieces. A turkey being a very large bird should not be put too close to the fire, or the outside is dried up before the parts near the bone are cooked.

WIDGEON.

No. 297.

Clean, trim, truss, lard, cook and serve as Wild Duck (No. 278).

WOODCOCK.

No. 298.

Trim, truss, lard, cook as Plover (No. 292), only roast from twenty to twenty-five minutes, and pray remember that there should be a large slice of well-buttered toast under.

CHAPTER VIII.

VEGETABLES.

THREE or four remarks in the dressing of vegetables are necessary :—

1st.—Especially in a small house, prevent the horrible smell which arises from boiling greens, fumigating and stinking out your guests, by tying a piece of bread-crust in a muslin bag and keeping it in the pot during the process of boiling.

2nd.—Remember that all vegetables, excepting globe artichokes, are better dressed the day they are cut or picked.

3rd.—That all vegetables, excepting split peas, Jerusalem artichokes, and potatoes, are put into boiling water.

4th.—That all vegetables should be well boiled, but not too quickly; and that two ounces of salt should be put in each gallon of water, and if the water is hard, a little soda.

ARTICHOKES, GLOBE, BOILED.

No. 299.

Well wash and soak an artichoke for each person, cut off the stalks close to the leaves, trim the top of the leaves, put in a large pot of boiling water and boil until the leaves come easily out and the bottoms are soft—old ones an hour to an hour and a half, young tender ones from half to three-quarters of an hour; drain, turning them upside down, and serve with good Melted Butter Sauce (No. 16).

ARTICHOKES, GLOBE, AUX FINE HERBS.

No. 300.

Wash, soak, and trim all the bottom leaves from six artichokes; boil as above, and when cold pull off all the leaves and remove the choke, put them in a stewpan with half a pint of Fine Herbs Sauce (No. 35), simmer them for three or four minutes and serve very hot in an entrée dish with the sauce in which they were stewed poured over them.

ARTICHOKES, GLOBE, PREPARED FOR AU DIABLE.

No. 301.

Prepare in same manner as the preceding receipt, only instead of using Fine Herbs Sauce (No. 35), fill with Devilled Shrimps (No. 552), or small pieces of lobster that have been stewed in butter for two or three minutes, sprinkle with cayenne pepper, and mask with a teaspoonful of half-glaze or Espagnole Sauce (No. 34).

ARTICHOKES, JERUSALEM, BOILED.

No. 302.

Wash, peel, and cut into the shape of a sugar-loaf as many artichokes as are required, put them in cold milk and water and boil until tender, from fifteen to twenty-five minutes according to size, serve in an entrée dish with half a pint of Cream Béchamel Sauce (No. 13), Maître d'Hôtel Sauce (No. 43), or White Sauce (No. 77) poured over them.

ARTICHOKES, JERUSALEM, CHIPS OR RINGS.

No. 303.

Wash, peel, cut into either rings or slices about the thickness of a halfpenny, as many artichokes as are required, throw them into cold water and dry them, put them in a frying basket, plunge this into boiling lard and fry a nice light brown, put them before the fire and dry, sprinkle with a little salt and serve very hot.

ARTICHOKES, JERUSALEM, FRIED IN BATTER.

No. 304.

Wash, peel, and cut into shapes the size of the eighth of an orange (viz., a pig), boil in water with a table-spoonful of vinegar (added to preserve their colour) until tender, drain, dip each piece into some Frying Batter (No. 372), turn into boiling lard and fry a nice light brown, sprinkle with salt, and serve very hot with some fried parsley.

ASPARAGUS WITH BUTTER SAUCE, WHIP OF BUTTER, ETC.

No. 305.

Scrape, wash in cold water, and cut to one length one hundred asparagus, tie them in bundles of twenty each, put them upright in a pot of boiling water as per direction No. 3 of this chapter and boil until tender (about twenty minutes), but of course the size makes a difference and they require care. The water should not come quite to the top of the grass, so that the tender tips should only steam, or they will be overdone before the stalks are tender.

ASPARAGUS, COLD.

No. 306.

The same as above, only let them get cold and serve with Mayonnaise (No. 44) or Dutch Sauce (No. 29) cold.

BEANS, BROAD.

No. 307.

Shell a sufficiency of young broad beans to fill an entr   dish; boil them in boiling water as above for about twenty minutes (they should be quite tender), and drain; if no other directions are given, pop them in a stewpan with two ounces of butter and a little chopped parsley and serve when hot.

BEANS, BROAD, À LA CRÈME.

No. 308.

Boil and drain as above, put them in an entrée dish and pour over them half a pint of hot Cream Béchamel Sauce (No. 13), to which has been added a salt-spoonful of Searcy Salt.

FRENCH BEANS.

No. 309.

Trim, that is, cut off the fibre which runs round them, shred into rather fine shreds a quart of nice young French beans. Boil as in directions for asparagus for about fifteen minutes, when drain in a colander and put them in an entrée dish with a pat of butter on the top and a sprinkling of pepper and salt.

FRENCH BEANS À LA CRÈME.

No. 310.

Dress as above, and pour half a pint of Cream Béchamel Sauce (No. 13) over them.

BROCCOLI, BOILED.

No. 311.

The same as Cauliflower. It can also be served au Gratin and au Parmesan in the same way as Cauliflower (No. 314).

BRUSSELS SPROUTS AND CABBAGE.

No. 312.

Wash, put in salt and water to remove any grubs, throw into boiling water according to direction No. 3 in General Rules of this chapter, and boil quickly without the lid on until tender. Cabbages and savoys take about twenty minutes, and sprouts ten minutes.

BEETROOT, BOILED.

No. 313.

Wash, put into boiling water and boil quite tender, time according to size, from one and a half to two and a half hours; let them get cold and cut in slices about the thickness of a penny piece. They can be served in salads, in savouries, and by themselves with oil and vinegar or cream sauce.

CAULIFLOWER, BOILED.

No. 314.

Wash, and put in a basin of salt and water as many cauliflowers as are required, and soak for a few minutes so as to remove any grubs or caterpillars; trim the stalks and put into a large pot of boiling water as directed in No. 3 of this chapter and boil until tender (about fifteen or eighteen minutes); the heads should be put downwards to boil, be drained in the same position, and served with White Sauce (No. 77) poured over them.

CAULIFLOWER AU GRATIN.

No. 315.

Cook as in the previous receipt, put them in an entrée dish with flowers upwards, pour half a pint of White Sauce (No. 77) or Cream Béchamel (No. 13) over the tops, and sprinkle with bread-crumbs; put in front of the fire until a light brown, or brown with a salamander; a small piece or two of cold butter should be put on the top of the bread-crumbs to prevent their burning.

CAULIFLOWER AU PARMESAN.

No. 316.

Cook the same as above, only instead of using Béchamel or White Sauce pour half a pint of Parmesan Sauce (No. 60) and sprinkle the top with grated Parmesan instead of bread-crumbs.

CARROTS, BOILED.

No. 317.

Cut off the green tops, wash, scrape, and boil in boiling water until tender (young carrots about half an hour, old ones according to size, but about two hours).

CELERY, STEWED.

No. 318.

Remove all the green top, wash and trim off the outer leaves, boil in some Consommé (No. 2) (just sufficient to cover it) for twenty minutes or until tender, and serve it with half a pint of Brown Clear Sauce (No. 22) made the substance of half-glaze.

CELERY AU GRATIN.

No. 319.

Stew as in Receipt No. 318, cut into shorter lengths and cover with fried bread-crumbs.

CHESTNUTS, BAKED.

No. 320.

Cut the noses off, and cut slightly across the incision, boil for ten minutes, and bake, either in a Dutch or other oven, until quite crisp, about fifteen minutes.

CHESTNUTS, BOILED AND SKINNED.

No. 321.

Trim as above, and boil for some time, put them in a baking tin until the skin is easily removed, break into quarters and serve hot in an entrée dish, with turkey.

CUCUMBER.

No. 322.

Peel and cut into slices about as thick as a halfpenny, season with oil and vinegar, in proportion of three table-spoonfuls of oil to a dessert-spoonful of Chili vinegar; pepper and salt just before serving. It is much better only to cut it up a few minutes before dinner is served.

FILLET OF CUCUMBER.

No. 323.

Divide through the middle, remove the seeds and soft part, cut into lengths of about an inch, trim in an oval shape and all the same size, put them in a stewpan, with an ounce of butter, a little pepper, sugar, and salt, and let them stew until quite tender without acquiring any colour.

FILLET OF CARROT.

No. 324.

Wash, scrape, cut into slices about half an inch thick, and then into dice-shape, several young carrots, boil them in water five minutes, drain, and put into a stewpan, with a gill of Brown Sauce (No. 22); sprinkle with pepper and salt, and stew until tender.

HORSERADISH.

No. 325.

Wash and scrape and grate through a fine scraper for Horseradish and Norvégienne Sauces.

LAVER, TO STEW.

No. 326.

To a pint of laver put two ounces of butter, a gill of Stock (No. 2), a table-spoonful of vinegar, and pepper and salt to taste; stir in a stewpan over the fire until very hot and serve.

TO BOIL MACARONI.

No. 327.

Put as much macaroni as is required into a stewpan of boiling water with an ounce of butter, and boil until tender, which will be in about an hour; cut in lengths about two inches long.

MUSHROOMS, BROILED, ON TOAST.

No. 328.

Cut the stalks, skin (if dirty, wash, but mushrooms which have to be wetted had better not be used), and put in a baking tin in a Dutch oven some good-sized mushrooms; put a little butter on each, and let them stew until tender. Put some buttered toast in a hot dish, and put them on it, pouring the juice from them into the dish; sprinkle with pepper and salt, and serve very hot.

MUSHROOMS AU GRATIN

No. 329.

Cut the stalks and skin a dozen mushrooms (cup-shaped); chop finely three green onions, a bunch of parsley, half a dozen button mushrooms, and mix with sufficient bread-crumbs to fill them; put a small bit of butter on the mushrooms, then fill each up in an oval shape, putting another piece of butter on the top; arrange them in a well-buttered sauté pan, put them in the oven to stew until tender (about ten to fifteen minutes), and serve each mushroom on a croûton of toast its own size; sprinkle with pepper and salt, Searcy Salt, or cayenne pepper according to taste.

PEAS, TO BOIL.

No. 330.

Shell, wash in cold water, and put into boiling water with a bunch of mint, as directed in General Rules No. 3 of this chapter, a quart of nice young green peas; when tender, which will be in about fifteen minutes for early sorts, twenty for marrowfats, etc., drain, put into an entrée dish with a pat of butter in the centre; if the peas are not young, a little sugar in the water improves them much.

PEAS, TO COOK.

No. 331.

To every quart of shelled peas allow two ounces of butter, a sprig or two of mint, a sprinkling of white sifted

sugar if very young, if not, a trifle more, a tea-spoonful of salt ; put the butter in a stewpan, let it become liquid, put in the other ingredients and simmer (shaking frequently) for three-quarters of an hour.

PEAS, COLD, FOR SALAD.

No. 332.

Boil or stew as in preceding receipt, but be careful that they are not overdone, as, if they break, they spoil the appearance ; put them on a large dish to get cold.

PEAS PUDDING.

No. 333.

Wash and soak in water for twenty-four hours a pint of split peas, tie them in a cloth and put them in cold water and boil them gently for a little over two hours or until they are quite soft ; beat them through a wire and then a hair sieve, put them in a saucepan with some butter, make them quite smooth and soft like mashed potatoes, and add pepper and salt to taste.

POTATOES, BOILED.

No. 334.

Peel a ring round each potato, an inch from either end ; put them in cold water and boil until tender, or place them in one of Groom & Co.'s Potato Steamers until cooked (it is quite impossible to give any definite time, as the sorts and sizes differ so much, but from twenty minutes to an hour) ; they should be allowed to steam for some minutes before peeling.

POTATOES, BAKED.

No. 335,

Wash with a scrubbing brush so as to get the skin perfectly clean, and bake for two hours—large potatoes should be selected ; serve in their skins in a napkin, and have a separate plate with some cold butter for each person.

POTATOES, MASHED.

No. 336.

Rub through a wire sieve some boiled potatoes well dried, and add to every pound of potatoes an ounce of butter, and salt to taste ; put them in a saucepan, beat them well together with a fork over the fire until quite hot, then dish and serve.

POTATO BALLS.

No. 337.

Prepare as above, add a table-spoonful of chopped parsley, a tea-spoonful of chopped chives, and the yolk of an egg to each pound of potatoes, mix and roll into balls about an inch in diameter, and fry a nice light brown.

POTATO CHIPS.

No. 338.

Cut an entrée dish full of slices of potatoes as in receipt for Artichoke Chips, fry a nice light brown in the same manner and serve ; they can also be sprinkled with chopped parsley and chives and called Aux Fine Herbs.

POTATOES, FRIED.

No. 339.

Wash, peel, and cut into pieces either the shape of almonds, pigs of orange, or any other fancy shape, a dish of potatoes, fry a nice light brown, using a frying basket ; the centre should be soft, the outside a nice light brown.

POTATO SOUFFLÉ.

No. 340.

Bake six potatoes as in directions for baked potatoes, cut off the tops, scoop out all the insides, rub through a wire sieve, and put in a saucepan with an ounce of butter and three table-spoonfuls of good cream, pepper and salt to taste, and the yolks of two eggs ; whisk the whites to a froth, and put them in a saucepan ; mix the whole well together and fill the potatoes with the mixture ; arrange them with the hole uppermost in a baking tin and bake for half an hour.

ANOTHER POTATO SOUFFLÉ.

No. 341.

Wash and peel and cut in thin slices a dozen moderate-sized potatoes all the same shape and size, wash and dry the chips, put some clarified melted butter in a soup plate and immerse each chip in it, arrange them on an oval baking tin in circular rows, one on top of another, gradually narrowing each row towards the centre until they form a spiral shape, add pepper and salt to each row; bake in a very hot oven until the centre melts and the outside presents a nice light brown appearance; this is quite excellent.

POTATOES, NEW, TO BOIL.

No. 342.

Wash and rub with a rough cloth to take off the skins, and put into boiling water as many fresh new potatoes as are required; boil them about a quarter of an hour, and when done drain off the water and let them remain in the pan by the side of the fire with the lid on for about a minute; when dry put them in an entrée dish, sprinkle with salt, and put some small pieces of butter on the top of them.

RADISHES.

No. 343.

Wash, cut off the top part of the greens, scrape, and serve in a plate with a little water.

SALSIFY.

No. 344.

Scrape and cut into lengths of about three inches, and put them into a basin of cold water with a little vinegar in it to preserve their colour; put into boiling water and boil until tender, which will be from thirty-five to fifty minutes, according to the size, flavour with salt, drain and serve in an entrée dish and pour over it half a pint of White Sauce (No. 77).

FRIED SALSIFY.

No. 345.

Prepare as No. 344, only instead of serving it with White Sauce dip each piece in Batter (No. 372), and fry it a nice light brown.

SALADS.

Lettuce should be only washed and not allowed to remain in the water, pulled to pieces, and dried without rubbing immediately. If the lettuces are very good and white they do not require washing: lettuce should never be cut in pieces shorter than an inch.

SALAD À LA FRANÇAISE.

No. 346.

Wash two good lettuces, dry and cut into lengths of one inch the inside leaves only, put some Salad Sauce (No. 72) in a salad bowl, add the lettuce, and just before being handed round, it should be turned over and over several times with a spoon and fork, but not bruised; add salt to taste. If with mutton or lamb, add some chopped mint.

SALAD À LA MAYONNAISE.

No. 347.

The same, only put into the bowl some Mayonnaise Sauce (No. 44) instead of Sauce (No. 72), and mix well just before using.

POTATO SALAD.

No. 348.

Cut in slices the thickness of a penny some cooked beetroot and potatoes, sprinkle with pepper and salt, add some Mayonnaise Sauce (No. 44), to which incorporate, before pouring over the salad, three table-spoonfuls of good cream.

BEETROOT SALAD.

No. 349.

Cut in slices the thickness of a penny and serve with either Mayonnaise Sauce (No. 44) or Salad Dressing (No. 72).

PEA SALAD.

No. 350.

Boil some nice large marrowfat peas as in Receipt No. 330; let them get cold, and add some salt and some Salad Dressing (No. 72), omitting the chives, tarragon, and onions, and substituting some chopped mint; mix well and arrange in a flat dish.

SALAD DE LÉGUMES.

No. 351.

Boil all sorts of vegetables which can be procured, and cut those sorts which require it up into various shapes with a cutter, add small sprays of broccoli, peas whole, and mix all together with some Salad Dressing (No. 72); arrange on a dish.

SALAD À LA CORBALLIS.

No. 352.

Cut some potatoes and beetroot into slices about the thickness of a penny, fillet some anchovies, and cut some white Cos lettuce into pieces about two inches long, mix the whole with some Salad Dressing (No. 72) or Mayonnaise Sauce (No. 44), and arrange neatly on a dish, the potatoes and beetroot alternately on the outside, the lettuce and anchovies in the middle.

SEAKALE, BOILED.

No. 353.

Trim, wash, and put into boiling water as much seakale as is required, let it boil from fifteen to twenty minutes and serve on a round of buttered toast, pour over it half a pint of Butter Sauce (No. 16) or White Sauce (No. 77).

SEAKALE AU PARMESAN.

No. 354.

Boil as in No. 353, and pour over it half a pint of Parmesan Sauce (No. 60), and sprinkle with grated Parmesan and serve.

SEAKALE AU PAIN FRIT.

No. 355.

Stew as in Receipt No. 356; cut into lengths about two inches long, cover with the sauce and mask with fried bread-crumbs.

SEAKALE, STEWED.

No. 356.

Boil for ten minutes as Receipt No. 353, and put it into a braising pot with half a pint of good Brown Sauce (No. 22), and let it simmer until soft; serve on toast, pouring the sauce in which it is stewed over it.

SPINACH, BOILED.

No. 357.

Pick from the stalks, wash in several waters to get quite clean as much spinach as is required; put it in boiling water and boil until quite tender (about a quarter of an hour), drain and beat it through a wire sieve; put it into a saucepan with two ounces of butter, some pepper and salt, mix it well up with a wooden spoon, and serve in an entrée dish with fried croûtons of toast.

SPINACH À LA CRÈME.

No. 358.

The same as above, only add a gill of cream before serving it.

TOMATOES AUX FINE HERBS.

No. 359.

Cut in slices about the thickness of a penny, and season with Salad Dressing (No. 72) and some salt.

TOMATOES AU GRATIN.

No. 360.

Cut off the tops, scoop out the seeds without breaking the outer skin and put them in a stewpan with a gill of oil or two ounces of butter. Chop finely some button mushrooms, some parsley, four or five chives or small piece of onion, some chopped ham and fat bacon; fry all together for four or five minutes, and add the yolks of two eggs; fill the tomatoes up with the mixture and sprinkle some bread-crumbs over them, putting a small piece of butter on each; let them fry quickly for ten minutes and serve.

TRUFFLES.

No. 361.

Boil for an hour in half a pint of Brown Sauce (No. 22), into which put three table-spoonfuls of sherry; serve in this sauce.

TURNIPS, MASHED.

No. 362.

Peel, divide into quarters, and boil until soft (about three-quarters of an hour), drain, beat through a wire sieve, put them in a saucepan with some butter, pepper, and salt, and some good cream; mix well and serve.

VEGETABLE MARROW.

No. 363.

Peel, cut in half, cut out the seeds and pithy part and boil for about fifteen minutes or until tender, drain and serve on toast, pouring half a pint of Butter Sauce (No. 16) or White Sauce (No. 77) over them.

VEGETABLE MARROW À LA CRÊME.

No. 364.

Peel, cut in half, cut out the seeds and pithy part, and cut into neat fillets in an oval shape about two inches long and one and a half wide, put them in a sauté pan with some butter, and let them stew until tender; add some pepper and salt, serve them on a fried croûton of toast the same size, and pour over them some Béchamel Sauce (No. 12).

VEGETABLE MARROW AU PARMESAN.

No. 365.

The same as No. 364, only substitute Parmesan Sauce (No. 60) for Béchamel.

CHAPTER IX.

PASTRY AND FRYING BATTERS.

BEFORE commencing making pastry it is absolutely necessary :

1st.—That everything therewith connected should be very clean.

2nd.—That the sooner it is put in the oven after making the better it is.

3rd.—That the less fingered the better it is ; and last, but not least, that the oven, although sufficiently heated to raise the paste quickly, should not be hot enough to brown it before it is cooked. In pudding-batter, the only remark I think it necessary to make is to be sure that the suet and eggs are fresh, that the puddings should be put into plenty of water to boil, and that they should be served as soon as possible after being taken out of the pot.

TIMBALES, CROUSTADE CASES.

PASTRY FOR MEAT PIES.

No. 366.

Sift half a pound of flour on a pastry board and arrange in a circle, put in half an ounce of salt, a gill of water, and the yolk of one egg, make a soft smooth dough, cover with a cloth, and let it remain ten minutes ; wash half a pound of butter in cold water, dry in a cloth and roll it out to a flattish shape—flour the pastry board ; roll out the dough to the same shape, only a little larger than the butter, put the butter on the dough and wrap it round the butter with

the hand ; then roll it out to the thickness of a quarter of an inch, fold the paste in three and roll it out again, turn it from the right and roll out, from the left and roll out, fold it in three twice more, rolling it out each time ; it is then ready for use.

PÂTE CHAUDE PASTRY.

No. 367.

Make a paste of two pounds of sifted flour, one pound of butter, the yolks of three eggs, salt to taste, and about half a pint of cold water, knead the whole until it becomes a smooth and rather a hard paste, put it in a damp napkin for an hour, butter a raised pie-dish and line it with the paste about half an inch thick and about half an inch above the dish ; line the inside of the pastry with buttered paper and fill with flour or rice, cover the rice or flour with another piece of paper and wet the top of the pastry all round, and put a covering of thin pastry over it ; trim neatly, make a hole in the centre and ornament with scrolls or leaves, egg the surface and bake a nice light brown for about an hour ; remove the cover, take out the rice or flour and buttered paper, take the case out of the dish, egg it all over inside and out, and put it in the oven until all the moisture evaporates.

PUFF PASTE.

No. 368.

Sift on a pastry board half a pound of flour, make a hole in the centre, into which put three ounces of butter, a little salt, and a table-spoonful of water ; work them together until smooth, place three ounces more butter in the centre and close the paste over it. Roll it then out with a roller to a thin paste on the board, fold it up again in three folds and roll out again ; repeat this twice, allowing an interval of six or seven minutes ; flour the board if necessary, and it will be fit for use.

PASTRY FOR FRUIT TART.

No. 369.

Sift half a pound of flour on the pastry board, make a hole in the centre, and into this put a quarter of an ounce of salt and one and a half ounces of sugar—break up into small pieces a quarter of a pound of butter, wash and dry it and add the yolk of one egg ; knead it all together and add sufficient water by degrees to make it a smooth, stiff paste ; roll in a moist cloth until wanted.

NOUILLES PASTE FOR CUTLETS, CHICKEN, AND SOUP.

No. 370.

Mix half a pound of flour with three eggs until it becomes a thick, smooth paste, roll it out very thin, cut it in strips an inch wide and place four or five of these on the top of each other, shred them in thin slices like vegetables in Julienne soup, throw them on a sieve to dry ; when dry, they can be kept in a tin for two or three weeks.

FRYING BATTER.

No. 371.

Make a smooth batter by dissolving one ounce of butter in half a pint of warm water, and mixing in it half a pound of flour, the yolks of three eggs, and a salt-spoonful of salt ; whip the white of the eggs just before using and mix with it ; it should be a smooth, creamy mixture.

FRYING BATTER.

No. 372.

Mix together four ounces of flour, one of butter, a table-spoonful of salad oil, half a tea-spoonful of salt, and the yolk of an egg ; beat well until quite smooth, and incorporate a gill of cider or light-pale French wine ; let it stand, and just before being required for use mix in lightly the whites of two eggs well whipped. This batter is very light and useful for frying oysters, quenelles, and vegetables.

BEIGNET BATTER.

No. 373.

Dissolve one ounce of butter in two ounces of water, add one and a half ounces of flour, and mix well together over the fire, remove and mix in, one after the other, three eggs and a pinch of salt.

PANCAKE BATTER.

No. 374.

The same as No. 373, only make thin by mixing in half a pint of milk until it spreads equally over the pan, and adding two ounces of sifted sugar, the juice of one lemon, and fry in a little butter, browning both sides.

PUDDING PASTE.

No. 375.

Chop very fine three ounces of kidney suet, free from skin, mix it in half a pound of flour, a tea-spoonful of salt for meat, and half ditto for sweet pastry, and sufficient water to make it a very firm paste ; roll it out a quarter of an inch when required for use.

CHAPTER X.

MEAT PIES AND PUDDINGS.

BEEFSTEAK PIE.

No. 376.

CUT about two pounds of fillet of beef into thin slices, and also slice three or four kidneys, slice also half a dozen hard-boiled eggs. Arrange in a pie-dish in alternate rows, pepper and salting and sprinkling with chopped parsley and chives each row of meat until the dish is full ; pour over it some Consommé (No. 1) ; lay a border round the top of the dish first of Pastry (No. 366), and having wetted it, cover with a covering of same paste ; egg the surface and make a hole in the centre ; bake for one hour or more in a moderately-heated oven, and pour some Espagnole Sauce (No. 34) into it and serve.

CHICKEN PIE.

No. 377.

Skin and fillet a good large fowl or two small ones, pepper and salt and strew with chopped parsley ; arrange the fillets in a pie-dish, fill with Consommé (No. 1) or White Stock (No. 3), cover with pastry and bake as above. N.B.—Put three or four sliced hard-boiled eggs amongst the fillets.

GAME PIE.

No. 378.

Prepare sufficient Farci Meat (No. 80) and boned game to fill a raised pie-dish the size required, and proceed thus: Stew all the bones of the game with three carrots, two onions, stick of celery, and small bunch of sweet herbs in two quarts of water until all the goodness is extracted; strain and flavour with salt and sugar; let it get cold and remove all grease and fat; colour with some brown colouring and clarify; reduce to nearly half-glaze. Having filleted the boned game into nice-sized pieces, lay them in a stewpan with a little butter and fry until they are set; then line the dish with rows of farci meat and rows of game, sprinkling some pepper, salt, and chopped parsley, and adding some of the stock between each layer: fill to within an inch of the top, pouring the remainder of the stock on it; put it in a stewpan of warm water and let it simmer for two or three hours according to the size of the pie; when taken out press the top even with a dish or spoon, and when cold cover the top with aspic jelly; add aspic jelly each day.

HAM AND VEAL PIE.

No. 379.

Cut in thin slices about the size of a cutlet some ham and veal; arrange in alternate layers in a pie-dish with a row of hard-boiled eggs sliced on each row of veal, pepper and salt, and add a sprinkling of parsley to each row of veal; when filled up pour some good Veal Consommé (No. 3) into the dish, line and cover with Pastry (No. 366), and bake as in directions for Beefsteak Pie.

PARTRIDGE PIE.

No. 380.

Cut some fillets of beef about a quarter of an inch thick and place at the bottom of a pie-dish; bone and stuff three young partridges with Farci Stuffing (No. 79) prepared from an old partridge; cut in half and arrange in the dish

with the breasts downwards with a dozen chopped mushrooms, some pepper and salt, and some slices of hard-boiled egg, and cover with fillets of beef; fill up with good White Stock (No. 3) or Consommé of Chicken, and cover with Pastry (No. 366); bake as in Beefsteak Pie.

PIGEON PIE.

No. 381.

Cut some fillets of beef into thin slices, pepper and salt, sprinkle with parsley and chives, line the bottom of the pie-dish, pour a gill of Espagnole Sauce, or, if not to be had, good Brown Stock over them; cut in half three young pigeons, cut off the pinion bones and draw the sinews out of the legs, pepper, salt, and sprinkle with chopped herbs each pigeon and lay on top of the fillets of beef breasts downwards, laying a row of sliced hard-boiled eggs between each row; put in fillets of beef on the top of all, and fill up with Consommé (No. 1), cover and cook as in directions for Beefsteak Pie (No. 376).

RABBIT PIE.

No. 382.

Line the dish with some thin slices of veal, pepper, salt, and add some good White Stock (No. 3); fillet two rabbits, using only the backs and legs, sprinkle with pepper, salt, and fine herbs, and arrange alternately rows of this and sliced hard-boiled eggs, and rolls of ham or bacon; fill up with good White Stock (No. 3); cover and cook as in directions for Beefsteak Pie (No. 376).

SMALL BIRD PIE.

No. 383.

Cut in thin slices some fillets of beef or veal, and line a pie-dish; clean, trim (leaving the livers in) a dozen larks, fieldfares, or even the homely sparrow; sprinkle pepper and salt, a dozen chopped mushrooms and fine herbs chopped; line the dish with these and slices of hard-boiled eggs; fill up with Consommé (No. 1), cover and bake as in directions for Beefsteak Pie (No. 376).

PREPARATION FOR FILLING PÂTE CHAUDE CASES.

No. 384.

Fillet chicken, rabbit, hares, pheasants, pigeons, larks, or quails, cut off the wing-bones in game or poultry, and the second joint in legs of hares or rabbits; put fillets of either of the above, or mixed, into a sauté pan with two or three ounces of butter and fry until lightly coloured; take out the fillets and put them in a fresh stewpan with a pint of reduced Consommé (No. 1), a dozen mushrooms sliced, a dozen sliced truffles, pepper and salt, and a wine-glass of sherry, and let the whole stew for half an hour or more; when getting cool arrange the fillets in the case, made as in (No. 367), and leave a space in the centre, fill with the mushrooms and truffles, and pour the stock in which the fillets were stewed over the fillets and fill up with aspic jelly.

GALANTINES.

No. 385.

Bone a chicken, turkey, or pheasant, and lay it on a table with the inside uppermost; cut the meat from the thick parts and distribute it equally all over the inside, pepper and salt; make some farci meat with veal, or better still with chicken, turkey, or pheasant, as in No. 80; lay a layer of this over the meat of the bird, then a layer of sliced beef and tongue, then a layer of meat which must be sliced from another bird of the same sort of which the galantine is made, then a layer of sliced truffles, then farci meat, then tongue, then truffles, then sliced meat, and lastly, farci meat; roll it up and fasten it securely with string, tie it then up in a well-buttered cloth, put it in a stewpan with two onions and two carrots sliced, a small stick of celery, a bough or two of parsley, a dozen peppercorns, an ounce of salt, and sufficient White Stock (No. 3) to cover it; let it *simmer gently* for three hours, strain and let it get nearly cold, take off the cloth and wring out the water; put the galantine in the cloth again, tie it up securely and place it in a dish with the fat from the stock on it, and on

the top of it put a heavy weight to make it a good shape and let it get cold ; let the stock get cool, take off all the grease and, if necessary, clarify as in Consommé (No. 1), reduce it to half-glaze, add some sugar, lemon juice, and, if it can be obtained, a spray or two of green tarragon ; strain and allow it to get nearly cold, when take the galantine out of the cloth and glaze it all over ; let the rest of the glaze get quite cold, cut it in various shapes, and garnish the dish with it.

MAYONNAISES.

MAYONNAISE OF CHICKEN.

No. 385.

Roast and whilst hot skin two chickens, cut into neat fillets, and when cold mask with Mayonnaise Sauce (No. 47) ; cut some nice white Cos lettuce into pieces about an inch long, and arrange neatly in an oval shape in a flat dish ; decorate the top with sardines scraped and boned, some anchovies washed, boned, and shredded, some hard-boiled eggs quartered, some cucumber and tomatoes sliced ; arrange the fillets neatly round, and throw over the whole a pint of Mayonnaise Sauce (No. 44).

MAYONNAISE OF LOBSTER.

No. 387.

The same as Chicken, only use the meat of two lobsters, and mix in the Mayonnaise Sauce, the pith, cream, and berries pounded.

MAYONNAISE OF PHEASANT, TURKEY, OR GUINEA FOWL.

No. 388.

The same as above.

MAYONNAISE OF SALMON OR SOLE.

No. 389.

The same, only boil in fillets, allow them to get cold, and mask in the same manner.

PUDDINGS.

BEEFSTEAK PUDDING.

No. 390.

Butter and line a pudding basin with some Pudding Paste (No. 375) half an inch thick, and fill it with alternate layers of fillet of beef and beef or mutton kidneys, flavouring each row with pepper and salt and chopped herbs ; cover the bottom with a layer of the paste ; tie the whole securely in a well-buttered cloth and boil for two hours in a stewpan ; take off the cloth, turn it out of the basin, and put in the dish half a pint of Fine Herbs Sauce (No. 35) or some good Stock (No. 1).

BEEFSTEAK PUDDING, ONE FOR EACH PERSON.

No. 391.

Butter and line as many large darioles as there are people to dine with some Pudding Paste (No. 375), rolled very thin ; cut some fillet of beef and kidneys into pieces the size and shape of dice, pepper and salt them, sprinkle with some chopped parsley and two or three chives, fry for five minutes in some butter, add to them a pint of Brown Sauce (No. 22) or Espagnole Sauce (No. 34), and let them stew for fifteen minutes, fill each dariole with the above mixture and some of the sauce ; cover them with paste, tying each pudding securely in a buttered cloth, and boil for one hour ; remove the cloth and turn them out of the darioles into an entrée dish, and pour any sauce which is over into the dish.

SMALL BIRD PUDDING.

No. 392.

Butter and line a pudding-basin with Paste (No. 375), line it all round with a thin layer of fillet of beef, pepper and salt it, and sprinkle it with fine herbs. Pick, trim, and clean as many small birds as are required, such as black-birds, fieldfares, larks or sparrows, fry them in butter for

three minutes and arrange them in the basin, fill up with some good Stock (No. 1), and cover the whole with a large slice of beefsteak and a piece of paste, tie it up securely in a buttered cloth, and boil it in a stewpan for one and a half hours, turn it out of the dish and serve as a beefsteak pudding.

POTATO PIE.

No. 393.

Trim some mutton cutlets from the best part of a neck of mutton, pepper and salt, and lay them in the potato pie-dish with two or three onions and two or three uncooked potatoes sliced, putting a layer of each between each layer of cutlets ; fill up the dish, and pour in a pint of Consommé (No. 2), put the perforated cover on the top, and cover it over with some potatoes nicely mashed and bake one hour.

CHAPTER XI.

SWEET DISHES, INCLUDING TARTS, PUDDINGS, AND ICES.

BEIGNETS À LA VICTORIA.

No. 394.

MAKE some Beignet Batter (No. 373) and mix with three ounces of pounded sugar, throw the mixture in lumps the size of a cobnut in a stewpan of hot lard and let them fry a nice light brown ; the lard should not be too hot, they should take from ten to fifteen minutes to fry and expand to six times the size ; sift some powdered sugar over them and serve.

BEIGNETS À L'ABRICOT.

No. 395.

The same process, only when fried force two tablespoonfuls of apricot pulp, thus prepared, inside them. Peel, slice, and melt in a saucepan a dozen apricots, adding four ounces of pounded sugar, rub through a white hair sieve into a basin ; make a hole in the top of each beignet, and force in the apricot mixture.

BEIGNETS À LA MARMALADE.

No. 396.

The same, only use some marmalade of orange, warmed up, instead of apricot pulp.

CHARLOTTE D'ABRICOT.

No. 397.

Line the bottom of a copper Charlotte mould with a round thin slice of stale bread dipped in lukewarm clarified butter, line the sides with slices of bread similarly prepared an inch wide and cut very evenly at both ends, fill it with a pulp of apricots thus prepared; peel, stone, and cut in half three pounds of ripe apricots, put them in a stewpan with six ounces of butter, three-quarters of a pound of pounded sugar, and stir over the fire until quite smooth, let it cool; fill the mould and place on the top of the fruit a thin slice of bread made to fit the other upright pieces, having first dipped it in clarified butter. Bake in a quick oven until a nice light brown, from thirty to forty minutes, take it out of the oven and turn it with the mould on, on to a dish and let it remain until the butter has run off; wipe away the butter which has run out, take off the mould, and pour into the dish a sauce made of some of the apricot pulp mixed with Syrup (No. 400).

CHARLOTTE DE POMMES.

No. 398.

The same, only use apples peeled (the core taken out) and one quince; use the same sauce as in Apricot Charlotte.

CHARLOTTE DE PÊCHES.

No. 399.

The same, only use peaches instead of apricots, and flavour the syrup with brandy or sherry.

SYRUP FOR COMPOTE OF FRUIT.

No. 400.

Put four pounds of white lump sugar in a sugar boiler and add to it one quart of water whisked up with half the white of an egg, allow the sugar to dissolve, stirring it up; then put the pan on the fire and stir it with a sugar spoon until it boils, put it on the side of the fire and as it boils

add at different times another pint of water, this will make the egg come to the top, and after a minute or two boiling, the syrup will become quite clear and bright; strain it through a napkin for use.

WHIP OF CREAM.

No. 401.

Mix an ounce of pounded sugar in a pint of good cream and whip it with a whisk until it becomes frothy, but be careful not to overdo it or it will become butter, strain, and flavour it with whatever essence is to be used.

COMPOTE OF APRICOTS À LA CRÈME.

No. 402.

Peel and split one dozen apricots, simmer them in a pint of above syrup for about three minutes, let them get cold, arrange them in a circular pyramid in a glass dish, pour some syrup over them and cover with a pint of Whipped Cream (No. 401); put on ice, if to be had.

COMPOTE OF APPLES.

No. 403.

Peel, cut in half, and take out the core of six apples, simmer in a pint of Compote Syrup (No. 400) until soft, dish up with whip of cream as in the former receipt.

COMPOTE OF APPLES AUX FRAISES À LA CRÈME.

No. 404.

Peel half a dozen nice round apples, stamp out the core with a cutter, simmer them in a pint of Syrup (No. 400) until quite tender, let them get cold, fill the centre with strawberry jam and cover with a Whip of Cream (No. 401).

BARBERRY COMPOTE À LA CRÈME.

No. 405.

The same as Strawberry.

COMPOTE OF CURRANTS.

No. 406.

The same as Strawberry, only use currants.

COMPOTE OF SMALL GREEN FIGS.

No. 407.

Stew in a pint of Compote Syrup (No. 400) for three minutes a dozen small green figs, and serve with whip of cream.

COMPOTE OF GREENGAGES.

No. 408.

Peel, extract the stones and simmer in compote syrup one dozen greengages for three minutes, arrange neatly in a glass dish, serve with the syrup and a whip of cream, as in Apricot Compote.

COMPOTE OF NORMANDY PIPPINS.

No. 409.

Soak in warm water for half an hour one dozen Normandy pippins, strain and let them simmer for half an hour in a syrup of cider (one pint), sugar (six ounces), and peel of one lemon; take out the pippins, arrange them on a glass dish, reduce the syrup until it is somewhat thick, pour it over the compote and add a whip of cream.

COMPOTE OF ORANGES.

No. 410.

Peel with a sharp knife six oranges, quarter them, taking out the centre pith and pips, put them in a basin and pour over them a pint of hot compote syrup; arrange them as in directions for Apricot Compote, pour on the syrup just before serving, and add a thick whip of cream.

COMPOTE OF TANGERINE ORANGES.

No. 411.

The same, only put them in syrup whole after trimming with a sharp knife.

COMPOTE OF PEACHES.

No. 412.

Divide and pare the skin from six peaches, put them in the syrup and simmer for two or three minutes, arrange as apricots, and serve with syrup poured over and a whip of cream.

COMPOTE OF PEARS.

No. 413.

Peel, divide, and remove the core from six pears, put them into a pipkin with a pint of syrup, let them simmer until quite soft, and add a little cochineal to colour them; when cold, arrange in a dish and serve with syrup poured over them and a whip of cream.

COMPOTE OF PLUMS.

No. 414.

Same as Greengage.

COMPOTE OF PRUNES.

No. 415.

Soak two dozen good-sized French plums in warm water for fifteen minutes, drain, and simmer in compote syrup, into which put a glass of sherry or curaçoa and stew for twenty minutes more; let them get cold, arrange neatly, pour the syrup over them, and cover with a thick whip of cream.

COMPOTE OF STRAWBERRIES OR RASPBERRIES.

No. 416.

Pick the stalks off a pound of strawberries or raspberries, reduce some syrup by boiling, arrange the strawberries or raspberries in a dish, pour the reduced syrup over them and serve with a whip of cream.

COMPOTE OF WALNUTS.

No. 417.

Prepare some new walnuts in the following manner : Slit the shells in half, take out the kernels with a knife and peel without breaking them. Put them in iced or very cold water with some lemon juice. Just before serving drain them, arrange in a glass dish in an oval form and pour over them a reduced Syrup (No. 400) with a Whip of Cream (No. 401), flavoured with any liqueur or plain.

*ÉCLAIRS.**ÉCLAIR OF APRICOT.*

No. 418.

Prepare some Beignet Batter (No. 373), add to it three ounces of sugar, work up with a wooden spoon twelve rolls of this mixture about four inches long and half an inch wide and deep, place them carefully on a baking sheet ; cover the whole with pounded sugar and shake it all off, the paste will not leave the sheet, bake until a nice light brown. Make a pulp of apricot thus prepared : Peel, slice, and melt in a saucepan a dozen apricots and add four ounces of pounded sugar, rub through a white hair sieve into a basin, make a hole in one end of the éclair and force in two table-spoonfuls of the mixture and put a neat layer down the centre on the top of each éclair.

ÉCLAIR OF CHOCOLATE.

No. 419.

The same, only make a mixture, of chocolate eight ounces, pounded sugar an ounce, a gill of cream ; put the ingredients in a saucepan until melted and well mixed, insert inside and put layers outside as in Apricot Eclairs (No. 418).

ÉCLAIR OF CHOCOLATE, ICED.

No. 420.

The same, only when finished put the éclair in an ice cave.

ÉCLAIR OF PEACH.

No. 421.

Prepare as for Apricot and in the same way.

FRITTERS.

APPLE FRITTERS.

No. 422.

Prepare some Frying Batter (No. 371), slice some good-sized apples about a quarter of an inch thick, steep them in a basin with a gill of brandy and half a pound of pounded sugar for an hour, dip them into the batter and fry in lard a nice light brown, drain and serve, sifting some pounded sugar over them before being dished up.

APRICOT FRITTERS.

No. 423.

Cut in half six apricots, skin, take out the stone, dip in sugar and brandy, cook and serve as Apple Fritters (No. 422).

ORANGE FRITTERS.

No. 424.

The same as Apple Fritters (No. 422).

PEACH FRITTERS.

No. 425.

The same as Apricot Fritters (No. 423).

ICES.

My only remark on the making of ice is that it should be quite smooth and not too much frozen. I do not think you ever get ice better than at Gunter's shop, where it is taken out of the freezing-pot and put into no shapes. It must be somewhat over-frozen to retain the shape, so unless you have a very good cook, I should strongly advise that all ices should be taken out of the freezing-pot just before they are sent to table and put into a glass dish in spoonfuls as they are taken out. Ice should be quite smooth, and soft enough to cut with a spoon.

APRICOT CREAM ICE.

No. 426.

Peel, split, extract the stones of twelve apricots, put them in a stewpan with six ounces of pounded sugar and half a pint of water, stir this mixture on the fire until entirely dissolved and pass through a white hair sieve, add a pint of cream and freeze.

APPLE CREAM ICE.

No. 427.

The same process.

BARBERRY CREAM ICE.

No. 428.

The same process.

BROWN BREAD ICE.

No. 429.

Mix eight ounces of stale brown bread-crumbs with a pint of whipped cream, sweeten with six ounces of pounded white sugar, flavour with three or four drops of essence of vanilla and freeze.

BISCUIT ICE.

No. 430.

Mix six ounces of pounded white sugar, the yolks of six eggs, three or four drops of essence of vanilla with a pint of new milk (previously boiled), put it on the fire and stir with a whisk until it thickens, strain into a basin and add six sponge cakes dried and broken up. Stir them in and freeze.

CARAMEL CREAM ICE.

No. 431.

Boil on a fire in a stewpan three ounces of sugar until it becomes a dark brown without burning, add some lemon peel and a stick of cinnamon and let it boil a minute or two; add a gill of water, the yolks of six eggs, and a pint of new milk; stir over the fire until it thickens, when strain and add to it half a pint of good whipped cream and freeze.

CHOCOLATE CREAM ICE.

No. 432.

Dissolve six ounces of best French chocolate in half a pint of water and mix with it the yolks of four eggs and six ounces of pounded white sugar; stir over the fire until it thickens, strain and add a pint of whipped cream.

COFFEE CREAM ICE.

No. 433.

Roast six ounces of raw coffee over a slow fire until a light colour, put it into a pint of boiling milk and let it soak for half an hour in the saucepan with the cover on; then mix the yolks of six eggs and ten ounces of pounded white sugar and stir over the fire until it thickens, strain through a fine sieve, mix with half a pint of whipped cream, and freeze.

CAFÉ À LA NEIGE.

No. 433A.

Mix one pint of strong coffee, half a pint of new milk, a gill of cream, and four ounces of sifted sugar. Put the whole into a freezing-pot, embedded in ice and salt, and whip up until it becomes like snow, when serve.

BLACK CURRANT CREAM ICE.

No. 434.

The same process as Apricot (No. 426), only two ounces more sugar.

RED CURRANT CREAM ICE.

No. 435.

The same process as Apricot (No. 426), only two ounces more sugar.

DAMSON CREAM ICE.

No. 436.

The same as Currant.

GINGER CREAM ICE.

No. 437.

Chop finely six ounces of preserved ginger and mix with it a pint of new milk, the yolks of six eggs, and eight ounces of pounded white sugar ; stir over the fire until the mixture thickens, pour it into a basin, add half a pint of cream, and freeze.

GOOSEBERRY CREAM ICE.

No. 438.

Pick, cut the snouts and stems off one pound of green gooseberries, stew in half a pint of Syrup (No. 400) until soft, rub through a hair sieve, add a pint of good cream, and freeze.

GREENGAGE CREAM ICE.

No. 439.

The same as Apricot (No. 426).

ORANGE CREAM ICE.

No. 440.

Mix in a stewpan in a pint of new milk the juice of six oranges, eight ounces of pounded sugar, and the yolks of six eggs, stir over the fire until the mixture thickens; strain into a basin, mix with it half a pint of whipped cream, and freeze.

PINEAPPLE CREAM.

No. 441.

Mix in a stewpan one pound of pineapple pulp beaten through a sieve, one pint of new milk, the yolks of six eggs, and eight ounces of pounded sugar, stir over the fire until the mixture thickens. Add half a pint of good cream, and freeze.

ICE PUDDING.

No. 442.

Mix in a stewpan ten ounces of pounded sugar, a pint and a half of new milk, the yolks of eight eggs, four or five drops of essence of vanilla; stir over the fire until the mixture thickens, add half a pint of cream and freeze, turn it out of the mould or whatever it is frozen in, and mix into it two ounces of candied lemon or citron peel, some dried cherries, one ounce of angelica, all chopped pretty fine, except the cherries. Put the mixture into an ice pudding mould and embed in ice and salt.

PEACH CREAM ICE.

No. 443.

The same as Apricot (No. 426).

RASPBERRY CREAM ICE.

No. 444.

Beat one pound of fresh raspberries, having picked out the stalks, through a hair sieve ; mix the pulp with twelve ounces of pounded sugar and a pint of good cream, and freeze.

RHUBARB CREAM ICE.

No. 445.

Pick, peel, cut into pieces an inch long one pound of rhubarb, stew in half a pint of Syrup (No. 400) until soft, beat through a hair sieve, add a pint of good cream, and freeze.

STRAWBERRY CREAM ICE.

No. 446

The same process as Raspberry.

VANILLA CREAM ICE.

No. 447.

Boil in half a pint of new milk three ounces of pounded sugar, put it on the side and add the yolks of six eggs ; stir over the fire until the mixture thickens, flavour with four or five drops of essence of vanilla, mix in a pint of cream and freeze.

WALNUT CREAM ICE.

No. 448.

Take a pound of peeled kernels of new walnuts and pound them in a mortar with sufficient milk to enable them to be beaten through a hair sieve. Mix with the purée until quite smooth a gill or so of cream and twelve ounces of sugar, and then add a pint of whipped cream ; freeze in the usual way. Walnuts should be very young and tender for this and the Compote Receipt.

JELLIES.

MADEIRA JELLY.

No. 449.

To a quart of Syrup (No. 400) add an ounce and a half of French gelatine, the juice of two lemons, and a tumbler of madeira or sherry; dissolve the gelatine and simmer with the mixture until well incorporated; fill a mould with the jelly; put on ice or in a cold place to set, when turn out and serve.

MACÉDOINE OF FRUITS JELLY.

No. 450.

The same as above, only throw in all sorts of fruits in season which have been soaked in brandy and sugar.

ORANGE JELLY.

No. 451.

To a pint and a half of Syrup (No. 400) add one ounce and a half of French gelatine, the juice of eight oranges and two lemons; cut the rind of two oranges very thin and simmer them in the mixture for two minutes; strain, mould, and put on ice.

ORANGE JELLY.

No. 452.

Peel and divide six oranges into eight pieces, cutting out the pith and taking out the pips; prepare a quart of Orange Jelly (No. 451), put some an inch in depth in the mould, and let it get cold; then arrange a layer of the oranges, with the round part to the outside, on the jelly, pour in some more jelly, let it get cold, and repeat until the mould is full with alternate layers of jelly and oranges; put in ice or in a cold place; turn out of the mould and serve

STRAWBERRY JELLY.

No. 453.

Make a quart of Madeira Jelly (No. 449), and when nearly cold add a pound of strawberries which have been soaked in sugar and brandy in alternate layers as in Orange Jelly (No. 452).

PUDDINGS.

APPLE PUDDING.

No. 454.

Butter a pudding mould or dish, fill it with Pudding Paste (No. 375) a quarter of an inch thick, peel, cut in quarters, cutting out the core of as many apples as will be required to fill the dish or mould, put them to stew in half a pint of Syrup (No. 400) for ten minutes, let them cool and then put the apples and syrup into the mould ; cover with paste securely fastened ; tie up in a cloth and boil from one to two hours according to size.

BABA PUDDING.

No. 455.

Sift into a basin two ounces of flour, form a hollow space in the centre, and add half an ounce of German yeast, dilute with warm milk, make a light dough, knead it well, and let it rise in a warmish place ; prepare in a larger basin six ounces of flour, with a hole in the centre also, add a trifle of salt, two ounces of sugar, a little milk, three ounces of butter and four eggs ; knead with the hands for ten minutes, lifting the paste with every movement, add the dough, work five minutes longer and finish with a gill of cream, half a pound of dried cherries, and two wine-glasses of rum or brandy ; cover the basin with a warm cloth, and let it rise in a warm place for three hours ; butter a baba mould, and drop a few cherries in it, fill the mould three parts full, and let it rise until quite full, when bake in a

quick oven, turn it out of the mould and throw over it half a pint of rum or brandy syrup, made as follows : To half a pint of Syrup (No. 400) add a wine-glassful of rum or brandy.

BREAD AND BUTTER PUDDING.

No. 456.

Butter a mould and mask with stoned raisins, then line with bread and butter, and put alternate layers, moistening each with custard thus prepared : Mix together a pint of new milk, the yolks of two and two whole eggs, six ounces of sugar, the rind of one lemon, stir in a stewpan over the fire until it thickens ; use as above directed, and when the dish is full bake for two hours.

CABINET PUDDING.

No. 457.

Butter a pudding mould and garnish with stoned raisins, citron peel cut in slices, and dried cherries ; fill the mould with alternate layers of sponge cakes, ratafias, macaroons, and the fruits, and then pour into it an uncooked custard made of the yolks of six eggs, two whole eggs, half a pound of sugar, a pint of milk, a glass of sherry or madeira, and the rind of one lemon grated ; simmer the pudding in water nearly boiling, but be careful not to let the pudding boil, when done turn it out and serve with half a pint of Syrup (No. 400), flavoured with a glass of sherry or madeira.

CABINET PUDDING, ICED.

No. 458.

Cut a stale sponge cake into slices half an inch thick and smaller than the mould in which it is to be made, soak them in brandy, lay some dried cherries in the bottom of the mould mixed with ratafias, then a layer of the soaked sponge cake, then alternate layers of ratafias and cherries and sponge cake until the mould is full, then fill it up with a Custard (No. 459) ; close the mould and freeze, and pour over the pudding when turned out of the mould another pint of the custard.

CUSTARD.

No. 459.

Boil a pint of cream with a bit of cinnamon, a little sugar, and the rind of one lemon, and let it cool, add the yolks of four eggs well beaten, and stir over a slow fire until the mixture thickens; be careful not to let it boil after the eggs are added, add flavouring (vanilla is the best) when the eggs are added; when cool turn into dish for use.

CRANBERRY PUDDING.

No. 460.

The same as Apple, only boil for one hour.

CURRANT, BLACK, PUDDING.

No. 461.

The same, only cut the stalks and snouts off.

CURRANT AND RASPBERRY PUDDING.

No. 462.

The same.

DAMSON PUDDING.

No. 463.

The same, only when stewed pick out the stones.

DEVONSHIRE JUNKET.

No. 464.

Rub two large lumps of sugar on a lemon until the yellow rind is absorbed, put this in a saucepan with a pint of new milk and half a pint of cream and heat it so that you can just bear your finger in it, pour it into a china or glass bowl in which a teacup of brandy has been put, wash a piece of rennet and put in the bowl until the milk is set, then remove it and put on the top of the set milk a thick layer of Devonshire cream.

LONDONDERRY PUDDING.

No. 465.

Mix with three eggs two ounces of butter, sugar, and flour, beat and bake in a mould until cooked; turn out when cold, cut in slices three-quarters of an inch thick, spread apricot, strawberry, or raspberry jam over each slice, soak them in brandy and replace them in the mould and pour in a pint of Custard (No. 459); let it stand two hours, steam it for three-quarters of an hour, turn it out and serve with the following sauce: One glass of brandy, two of sherry, a small pot of apricot jam mixed over the fire until quite hot, and pour over the pudding.

PLUM PUDDING.

No. 466.

Mix together the following ingredients: Four ounces of flour, four ounces of bread-crumbs, eight ounces of finely minced suet, eight ounces of stoned raisins, four ounces of currants, four ounces of apple minced, the peel of an orange and lemon candied shredded, four eggs, a little salt, and five ounces of sugar; when well mixed tie the pudding in a cloth which has been put in warm water and well buttered, and boil for three hours and a half, and serve with Plum Pudding Sauce (No. 65).

BAVAROIS DE RIZ AUX POMMES, ABRICOTS, OU PÊCHES.

No. 467.

Stew two ounces of rice in a pint and a half of new milk and four ounces of sugar for half an hour (putting a stick of vanilla in for thirteen minutes), make six spoonfuls of custard with the yolks of three eggs and half a pint of new milk, stirring it over the fire until it thickens, mix this with the rice when cooked and also five or six sheets of French gelatine (dissolved before adding) whilst hot, and let it get cold but not set; add to it half the bulk of whipped cream and fill a mould, or small moulds, put it in

the ice and let it get cold, cut out the centre with a spoon or cutter and fill with apricot, apple, or peach pulp ; warm the mixture which was cut out of the centre and cover over the fruit in the mould or moulds ; let it get cold and turn out.

APRICOT, APPLE, OR PEACH AU RIZ.

No. 468.

Stew two ounces of rice as in preceding receipt, and mix in with a fork some cream, but somewhat stiff ; having peeled some apricots, apples, or peaches, cut the core out of the apples, or take the stones from the apricots or peaches, and stew them in Syrup (No. 400) until soft. Fill some small china or glass cups with the rice about three parts full, and lay over the rice a layer of either of the above-named prepared fruits and a table-spoonful of apricot pulp over the apple and apricot, and of thick syrup over the peach.

THE QUEEN'S RICE, OR RIZ À L'IMPÉRATRICE.

No. 469.

Boil three ounces of rice in a pint of new milk (with a stick of vanilla in for ten minutes), and three ounces of pounded sugar for half an hour or until tender, put it in a basin to get cold, add four or five sheets of dissolved French gelatine, and mix in a pint of whipped cream, put it in a mould until set, when turn out and serve with a pint of Syrup (No. 400), flavoured with any fruit pulp.

SOUFFLÉ OF APRICOT.

No. 470.

Warm in a stewpan two ounces of butter, stir in two ounces of potato flour, two ounces of corn flour, incorporate well, and then add a pint of milk, stirring until it boils ; then take off the fire and mix in four ounces of apricot pulp, prepared as in Receipt No. 426, and the yolks of four eggs, beat the whites to a creamy whip, mix, cook, and serve as in Soufflé Espagnole with half a pint of whip sauce, flavoured with apricot.

SOUFFLÉ OF CHOCOLATE.

No. 471.

The same, only put four ounces of dissolved chocolate instead of apricot pulp, and flavour the sauce with chocolate.

SOUFFLÉ ESPAGNOLE.

No. 472.

Boil four ounces of butter and three ounces of bread-crumbs in a stewpan, stirring all the time until the bread-crumbs are slightly coloured, stir in two ounces of sugar and a pint of boiling milk, and let the whole boil until the mixture becomes rather thick; take the mixture off the fire and whilst it is getting cool whip up to a froth the whites of six eggs on which put two or three drops of vinegar; mix the yolks of the eggs with the mixture and add the whip, turning it lightly over until well mixed; butter and sugar a mould, fill it to within an inch of the top with the mixture, place the mould in a stewpan of hot water with a little paper at the bottom to prevent it slipping, and put in an oven not too hot, and bake for three-quarters of an hour; turn out of the mould and cover with half a pint of Whip Sauce (No. 78), flavoured with vanilla.

SUSSEX PUDDINGS À LA FOREST FARM.

No. 473.

Line a mould with the crust of French rolls cut in slices a quarter of an inch thick, and so close that nothing can run through it, stew a quart of black currants, raspberries and red currants, peach, cranberries, blackberries, mulberries, or any very juicy fresh fruit, in a pint of Syrup (No. 400); let it get cold and fill the mould, and over it put a covering of French roll bread cut as thick as the lining, and let it stand for twelve hours, turn it over and let it stand twelve hours; take the mould off about one hour before serving, and cover with a pint of good thick cream; it should be basted with the cream every quarter of an hour.

TRIFLE.

No. 474.

Cover a good-sized glass dish with sponge biscuits, over them place a layer of macaroons and ratafias mixed ; pour over this a tumbler of sherry and a wine-glassful of brandy mixed, and let it soak for an hour ; pour some custard over it, and on the custard place a layer of apricot jam, over this put another layer of sponge cakes soaked in sherry and brandy, and another dressing of custard and another layer of apricot jam, and finish with a whip of good cream.

The custard should be made of four ounces of sugar, three-quarters of a pint of milk, yolks of six eggs, and an ounce of arrowroot stirred over the fire until it thickens ; let it cool before using.

TARTS.

APPLE.

No. 475.

Wet and line the top of a tart-dish with Pastry (No. 369), divide into four parts, cut out the core, and throw in water two pounds of good baking apples, fill the dish with these in an oval shape, scatter three ounces of sifted sugar, the grated rind of half a lemon, and one large quince sliced amongst it, wet the lining and cover with the same pastry rolled thin, baste the top when baked, which will be in about half an hour, with some Syrup (No. 400), put in the oven again for a short time to dry, and serve either hot or cold.

APRICOT.

No. 476.

Peel, cut in half, stone, and arrange as above sufficient apricots to fill the dish ; sprinkle three ounces of sugar and a gill of water over, then cover with pastry ; bake, etc., as in directions for Apple Tart.

BLACK CURRANT.

No. 477.

Strip and cut off the snouts of two pounds of black currants, stew with four ounces of sugar, then put in the dish and cover with pastry ; bake and serve as in directions for Apple Tart.

BARBERRY.

No. 478.

Strip two pounds of barberries and mix with six ounces of sugar, fill the dish, cover, bake, and serve as in directions for Apple Tart.

CHERRY.

No. 479.

Stone sufficient cherries to fill the dish, sprinkle with four ounces of sugar—if Morella cherries, two ounces extra ; cover, bake, and serve as in directions for Apple Tart (No. 475).

CURRANT AND RASPBERRY.

No. 480.

Strip in equal proportions red currants and raspberries sufficient to fill the dish, strew four ounces of sugar over them, cover, bake, and serve as in directions for Apple Tart.

DAMSON.

No. 481.

Fill the dish with damsons and cover with four ounces of sugar and pastry ; bake and serve as in directions for Apple Tart.

GREENGAGE.

No. 482.

Stone, and fill the dish with greengages ; sprinkle with three or four ounces of sugar, cover with pastry, bake and serve as in directions for Apple Tart.

GOOSEBERRY.

No. 483.

Pick and snout sufficient young green gooseberries, and fill the dish ; sprinkle with six ounces of sifted sugar ; cover with pastry. Bake and serve as in directions for Apple Tart.

MULBERRY.

No. 484.

Fill a dish with ripe mulberries, put on top of them five ounces of sifted white sugar, cover with pastry ; bake and serve as in directions for Apple Tart.

ORANGE.

No. 485.

Peel with a sharp knife and cut the oranges into quarters ; fill a dish, cover with four ounces of sifted sugar, and bake as in Apple Tart.

PEACH.

No. 486.

Peel, cut in half, take out the stones, and fill the dish with ripe peaches, sprinkle over with three ounces of sugar and cover with pastry ; bake and serve as in directions for Apple Tart.

PLUM.

No. 487.

Stone and fill a dish with any sort of plums, sprinkle with three or four ounces of sugar, cover with pastry ; bake and serve as in directions for Apple Tart.

PEAR.

No. 488.

Prepare as in Receipt No. 413 sufficient baking pears to fill a dish, cover with pastry, and bake as in directions for Apple Tart.

RHUBARB.

No. 489.

Peel, cut in pieces an inch long, wash, and fill the dish with young rhubarb, sprinkle with six ounces of sugar, cover with pastry; bake and serve as in directions for Apple Tart (No. 475):

MINCE PIES.

No. 490.

Chop one pound of stoned raisins, half a pound of candied orange, half a pound of lemon peel, half a pound of citron, one pound of beef suet, and one pound of apples; mix with them one pound of best currants, one pound of sifted sugar, a tumbler of sherry, and a tumbler of brandy; mix all the ingredients well together and put in an earthenware pot with a cover. When required for use make some cases from Pastry (No. 368), fill with mincemeat and bake.

TARTLET.

No. 491.

Make a dozen tartlet cases with Pastry (No. 369), rolled out very thin; bake and fill with apricots, apples, cherries, gooseberries, greengages, oranges, peaches, rhubarb, prepared as for Compotes, and cover with a table-spoonful of whipped cream cold, or, if possible, iced.

CHAPTER XII.

SAVOURIES.

SAVOURIES are always acceptable and useful, especially in the spring and summer months, when there is no game, and quails and Bordeaux pigeons somewhat expensive, and in the country not always to be obtained. For this reason I have endeavoured to give a strong list of dishes which I trust may prove useful and really good. Many of the Vegetable Savouries I have put amongst the Vegetables, so I must ask my readers to refer to Chapter VIII. for any they cannot find in this chapter.

In serving Fish Savouries avoid their being dry, especially those in which shrimps and Parmesan cheese are used; and in savouries which are masked with Parmesan, pray be careful not to serve them as if they were baits for mouse-traps. They should be coloured, but moist; if dry, they burn and are spoilt.

ANCHOVY, ÉCLAIR OF—ÉCLAIR D'ANCHOIS.

No. 492.

Roll out some Pastry (No. 368) very thin; scrape, wash, and bone a dozen fish, and enclose each anchovy neatly in the paste. Bake, and sprinkle a little grated Parmesan cheese over each, and serve very hot.

ANCHOVY TOAST.

No. 493.

Fry some square pieces of toast, butter with Anchovy Butter (No. 18), and cover with shredded anchovy, neatly arrange, either hot or cold.

BEETROOT SAVOURY À LA CHAPMAN.

No. 494.

Boil some moderately-sized red beetroot, cut in slices about as thick as a penny, sprinkle with cayenne pepper ; wash, scrape, bone, and shred some anchovies, and put a layer on each piece ; chop some capers, a small gherkin, two chives, or a winter onion ; mix in a table-spoonful of oil in which put two or three drops of vinegar, put a little on each piece over the anchovy, and a slice of hard-boiled egg on the top sprinkled with Searcy Salt.

BEIGNET OF HADDOCK.

No. 495.

Prepare some Beignet Batter as in Receipt No. 373, dip pieces of kippered haddock in it about the size of a cobnut and fry in a stewpan in which there should be plenty of lard ; the lard must not be too hot, as the beignets should take from ten to fifteen minutes to cook.

BEIGNET OF HAM.

No. 496.

Prepare the same batter and mix in it four ounces of chopped ham, roll the batter in pieces the size of a cobnut and throw into hot lard and fry from ten to fifteen minutes ; they should expand to six or seven times the size.

BEIGNET SOUFFLÉS OF PARMESAN.

No. 497.

Prepare some Beignet Batter as above, mix four ounces of grated Parmesan, salt and cayenne to taste, and a little sugar to soften the taste, work the mixture up in a wooden spoon in rolls and put pieces the size of a cobnut into some lard and fry from ten to fifteen minutes ; the lard should not be too hot ; they should expand to six or seven times the size.

BEIGNET SOUFFLÉS WITH CREAM OF PARMESAN.

No. 498.

The same as Beignet Soufflés, only when fried, make a small hole in the top of the beignets and force in a table-spoonful or more of Parmesan Sauce (No. 60), put in the oven five minutes before serving.

BEIGNETS OF SALMON.

No. 499.

The same as Receipt No. 495, only substitute kippered salmon for haddock.

CAVIARE, RUSSIAN.

No. 500.

Hand round some Russian caviare with toast and butter, lemon and cayenne. Be careful not to touch with a knife, as it injures the flavour.

CAVIARE ON CROÛTES.

No. 501.

Cut some pieces of bread half an inch thick and one inch wide, hollow out the centre a trifle, fry a nice light brown and fill up with caviare, flavour with a little butter, a squeeze of lemon and a pinch of cayenne pepper, put them in the oven and serve very hot.

SOUFFLÉ OF CREAM OF PARMESAN.

No. 502.

Warm in a stewpan two ounces of butter, salt and cayenne to taste, add two ounces of potato flour, two ounces of corn flour, mix well with butter until quite smooth and add one pint of new milk, stirring it until it boils, when take it off the fire and mix in four ounces of grated Parmesan cheese, and the yolks of four eggs (one at a time). Beat the whites of the eggs to a creamy whip, mix with the above, turning it lightly over until well incorporated, butter a soufflé tin, put the mixture in it and bake as a

soufflé, putting the mould in a stewpan or bain marie with boiling water about half-way up the mould before putting in the oven, and a sheet of paper over the mould : the oven should not be too hot.

CHOUX OF PARMESAN.

No. 503.

Put some Beignet Batter (No. 373) mixed with four ounces of grated Parmesan on a baking sheet in pieces the size of a cobnut, cover them all over with grated Parmesan and shake it off (the batter will not leave the sheet), bake in the oven until they rise and are brown ; serve very hot.

CHOUX OF CREAM OF PARMESAN.

No. 504.

The same process, only when baked take them out of the oven, make a hole in the top of each and force in a table-spoonful or more of Cream au Parmesan (No. 502) and bake ten minutes longer.

COD'S ROE.

No. 505.

Cut in slices and hand round with toast and butter, lemon and cayenne.

CROÛTES OF BRAINS AU GRATIN.

No. 506.

Boil some sheep's brains, flavour with cream, fill six croûtes thus prepared : Cut some halfpenny rolls in half (take out the crumb whilst hot), put in the oven to get crisp, sprinkle with cayenne pepper and salt, cover with a few fried bread-crumbs and serve hot.

CROÛTES OF CHICKEN AU DIABLE.

No. 507.

Chop two-thirds chicken, one-third ham or tongue, sufficient to fill six croûtes as prepared in Receipt No. 506 ; put the chopped meat in a saucepan with a pat of

butter, a little chopped parsley, sprinkle with cayenne pepper and a pinch of dry curry powder. Make hot and fill the croûte with the mixture, and just before serving, put, if you have any, just one dessert-spoonful of half-glaze over each.

CROÛTES OF HAM AU DIABLE.

No. 508.

Chop fine sufficient ham to fill six croûtes, cook the same as No. 507, and serve in the same manner.

CROÛTES OF LAX AU DIABLE.

No. 509.

Divide the lax into flakes, cook, flavour, and serve as No. 507.

CROÛTES OF CHICKEN'S LIVERS AU DIABLE.

No. 510.

Salt, pepper, rub with butter and stew for two or three minutes the livers of six chickens. Chop, cook, flavour, and serve as in Receipt No. 507.

CROÛTES OF LOBSTER À LA TARTAR.

No. 511.

Put a little mustard and cress in the bottom of each croûte, and on the top of this put some pieces of lobster in the shape of a pyramid. Just before coming to table mask with a spoonful of Sauce Tartar (No. 74), and sprinkle a little cayenne over each croûte.

CROÛTES OF PRAWNS À LA TARTAR.

No. 512.

The same as No. 511, only substitute prawns for lobster.

CROÛTES OF SHRIMPS À LA TARTAR.

No. 513.

The same as the preceding receipt, only substitute shrimps for prawns.

CROÛTES OF SHRIMPS AU DIABLE.

No. 514.

The same as No. 507, only substitute shrimps for ham and chicken and omit the parsley.

CROÛTES OF SALMON À LA TARTAR.

No. 515.

The same as Lobster à la Tartar (No. 511), only substitute salmon for lobster.

CROÛTES OF TONGUE AU DIABLE.

No. 516.

Chop, cook, and serve the same as Croûtes of Ham (No. 508).

CROUSTADE OF PARMESAN.

No. 517.

Make some very thin Pastry (No. 366), line some croustade tins with the pastry, and fill either with rice or flour and bake. Throw out the rice or flour, and fill with Crème au Parmesan (No. 502), bake ten minutes and serve.

CROÛTONS OF HAM.

No. 518.

Chop some ham, put it in a saucepan with a pat of butter, some chopped parsley and chives, the yolk of one egg, a little cayenne pepper; warm up until the egg just sets, put on croutons of toast in a pyramid form.

ÉCLAIR OF PARMESAN.

No. 519.

Prepare some Beignet paste as for Choux au Parmesan (No. 503), only put it on a baking tin in rows four inches long and half an inch wide; smear with yolk of egg, cook and serve as Choux.

ÉCLAIR OF CREAM OF PARMESAN.

No. 520.

Prepare in the same way, only when baked make a hole in the top and force in some Crème au Parmesan (No. 502) ; put in the oven ten minutes more, and serve.

EGGS AND ANCHOVY.

No. 521.

Cut some toast in pieces three inches square, butter with Anchovy Butter (No. 18), poach six eggs, and put one on each piece of toast, sprinkle a little cayenne pepper and grated Parmesan cheese on each and serve.

EGGS AND PARMESAN.

No. 522.

Poach six eggs, and put each egg on a piece of buttered toast about three inches square, and sift some grated Parmesan on each.

EGGS À LA CRÈME DE PARMESAN.

No. 523.

Boil for twenty minutes three eggs, cut them in slices, arrange them on six square pieces of toast buttered with anchovy butter, and pour over them some very hot Parmesan Sauce (No. 60).

EGGS AND SPINACH.

No. 524.

Put six table-spoonfuls of Spinach à la Crème (No. 358) on six square pieces of toast, three inches square, and on the top of each a poached egg.

FILLET OF HERRING, BROILED.

No. 525.

Skin, split, bone, and fillet into four pieces two good-sized bloaters ; rub with a little butter, broil and serve on pieces of buttered toast the same size.

FILLET OF HERRING AU PARMESAN.

No. 526.

Prepare in the same manner as above, only when broiled roll the fillets in *soft, not hot*, butter, and then in grated Parmesan cheese; fry some pieces of toast the same size as the fillets of fish, and put each fillet on one; either put them on a hot plate or in the oven for two or three minutes until quite hot, *but not dry*, and run a salamander over them.

FILLET OF HADDOCK, BROILED.

No. 527.

Fillet some dried haddock, cook and serve as Herring (No. 525).

FILLET OF HADDOCK AU PARMESAN.

No. 528.

The same as Herring (No. 526).

HADDOCK SOUFFLÉ.

No. 529.

Boil a small dried haddock, separate the flesh from the bone, pound it in a mortar with an ounce of butter, and rub it through a hair sieve; put it into a basin, and mix in the yolks of three eggs, whip the whites to a froth, and a quarter of an hour before the soufflés are required mix in well the whites, and fill eight soufflé papers or china cups, put in the oven and bake until cooked (about ten minutes); they should be soft like custard, not dried up.

LIVER OF CHICKEN SAUTÉ.

No. 530.

Rub with butter, salt, and pepper (cayenne) six chicken's livers, and stew for two or three minutes in a little butter, sprinkle them with a little parsley and ham chopped very fine, and put each on a fried croûton of toast, and about a

dessert-spoonful of good half-glaze with the slightest dash of cayenne at the last moment ; unless the glaze is very good it is better without it, a little of the butter in which they were sautéed would be preferable.

LIVER OF HERRINGS WITH OYSTERS.

No. 531.

Cut some pieces of bread three inches long, and one wide, half an inch deep, hollow out the centre, fry quite crisp, fill with the soft roes of bloaters, with three oysters on each, which must be sautéed in butter for a minute or so, add just one squeeze of lemon and a sprinkling of cayenne, and serve very hot.

MACARONI AU PARMESAN.

No. 532.

Put sufficient boiled Macaroni (No. 327) for six people into a stewpan, and add to it half a pint of Parmesan Sauce (No. 60) made hot, and arrange in an oval baking dish ; cover with bread-crumbs and grated Parmesan, and a few pieces of butter on the top to prevent its burning ; put in the oven for two or three minutes to brown, and serve.

MARROW AUX FINE HERBS.

No. 533.

Break up and extract the marrow out of two good bones ; cut the marrow into square pieces the size of a walnut, and soak for two or three hours in tepid water to extract the blood ; put them in a frying basket, which immerse in a saucepan of cold water, put it on the fire, and as it comes to the boil take out and drain, put two pieces on each square of fried toast, one for each person, break with a fork, sprinkle with chopped parsley and chives or green onion and Searcy Salt, and serve very hot.

MARROW À LA MADÈRE.

No. 534.

Break and extract the marrow from two good bones ; divide lengthways, and cut into pieces an inch long, pare round the outside and make an oval shape, and put the pieces in a basin of tepid water for two or three hours to extract the blood ; a quarter of an hour before they are required for use put them in a stewpan of cold water over the fire, and when it just arrives at the boil the marrow should be soft, when strain and serve, either in croustades made of Pastry (No. 366), with a spoonful of Sauce Madère (No. 42) over each, or in a silver basin with croûtons of toast and Sauce Madère handed round.

NOUKLE PUDDING AU PARMESAN.

No. 535.

Warm two ounces of butter in a stewpan, mix in one and a half ounces of flour, when smooth add half a pint of new milk, stir over the fire until it becomes thickish, and it leaves the pan ; remove from the fire and mix in two ounces of grated Parmesan cheese, then add two eggs, working them in one at a time and some Searcy Salt and salt ; put a stewpan on the fire with a quart of milk, boil it up, put the above mixture in it in lumps the size of a cob-nut or in oval pieces the size of an almond, let them poach half an hour in it, strain off the milk, put the noukles in the bottom of a tart-dish and cover them with a pint and a half of Parmesan Sauce (No. 60), using the milk in which they were poached ; the sauce must not be as thick as that used for masking fish. Put in the oven and bake gradually for about half an hour.

OMELET AUX FINE HERBS.

No. 536.

Whip three eggs, add a tea-spoonful of mustard, two table-spoonfuls of cream, some chopped chives, parsley, and a tea-spoonful of salt ; warm two and a half ounces of butter in a frying or omelet pan, when hot, pour in the

mixture, stirring it so that the outside may not catch and cook like a pancake before the inside is set ; if in an omelet pan turn it over and serve when set, if in a frying-pan scrape it with a fork as soon as it catches into half of the pan, and when the whole is set just allow it to stand a moment to brown ; turn it on to a hot dish. An omelet to be good should be thick and soft ; one generally sees it like a bad pancake.

FISH OMELET.

No. 537.

Make the omelet in an omelet pan ; cook whatever fish is to be used either stewed in butter or boiled and mixed with butter, and when the omelet is sufficiently fried put the fish on the side nearest the handle and turn the other half over it ; turn out into an entrée dish, and serve with some half-glaze.

HAM OMELET.

No. 538.

The same as Fine Herbs Omelet, only chop three ounces of lean cooked ham, stew it a few minutes in a couple of table-spoonfuls of half-glaze, fry in an omelet pan, put the ham on one side of the omelet, turn over into a dish, and serve with half a pint of Brown Sauce (No. 22).

KIDNEY OMELETS.

No. 539.

The same as Ham, only substitute kidneys, broiled first, chopped and then stewed in Fine Herbs Sauce (No. 35), and serve with half a pint of the same sauce.

CHEESE OMELETS.

No. 540.

Mix two ounces of Parmesan cheese in, instead of fine herbs, fry and serve as Fine Herbs Omelet (No. 536).

OYSTERS BROILED ON TOAST.

No. 541.

Beard three dozen good oysters, fry them in butter for about one minute, put them in a double gridiron and grill both sides for an instant over a quick fire, sprinkle with Searcy Salt, put six on a croûton of toast and serve very hot, pouring a dessert-spoonful of the butter in which they were fried over them.

STEWED OYSTERS.

No. 542.

Beard three dozen oysters and stew for two minutes in six table-spoonfuls of Brown Sauce reduced to half-glaze, sprinkle with cayenne pepper and a squeeze of lemon; put six oysters on six squares of fried toast, pouring at the last moment before serving a table-spoonful of the sauce in which they were stewed over each.

RAMAKINS.

No. 543.

Pound in a mortar the crumb of a French roll soaked in milk and pressed out, mix in four ounces of grated Parmesan cheese, four ounces of butter, a teaspoonful of mustard and salt, and the yolks of four eggs; rub through a sieve, and just before required whisk the whites of two eggs well and mix lightly with the other mixture; fill some soufflé papers or china soufflé pans and bake until done (about ten minutes)—substance of custard when cooked.

RICE À LA MILANAISE.

No. 544.

Wash two ounces of rice and dry it. Warm two ounces of butter in a stewpan, throw the rice in and let it stew (shaking the pan), add half a pint of Consommé (No. 2) and boil until the rice is tender, if too thick add a gill more of Consommé; mix in two ounces of grated Parmesan cheese, serve in china cups with a table-spoonful of the sauce poured on the top of each. Sauce: Boil one onion, two carrots

one head of celery, beat through a wire and hair sieve, add four tomatoes also beaten through a sieve (or three table-spoonfuls of Tomato Sauce). Mix the whole in half a pint of Brown Sauce (No. 22) and use as above directed.

KIPPERED SALMON, BROILED.

No. 545.

Cut some kippered salmon in small fillets half an inch thick, broil over a good fire, rub with butter, sprinkle with Searcy Salt, and serve on hot buttered toast.

KIPPERED SALMON AU PARMESAN.

No. 546.

Fillet and cook as above, when nearly cold roll in tepid butter, then in grated Parmesan cheese, put the fillets on fried croûtons of toast, put them in the oven or on a hot plate until warmed through, but not dry.

SARDINES, GRILLED.

No. 547.

Scrape and wipe as many sardines as are required for use, roll in tepid butter, sprinkle with cayenne pepper and salt ; cover with chopped parsley and button mushrooms, wrap each in some oiled paper, put in the oven until hot, and serve in the papers on croûtons of toast.

SARDINES, DEVILLED.

No. 548.

Scrape and wipe as many sardines as are required, roll them in a mixture made of mustard, Worcestershire sauce, Anchovy Sauce, and four table-spoonfuls of Butter Sauce (No. 16) made thick ; put on croûtons of toast in the oven for five minutes and serve.

SARDINES AU PARMESAN.

No. 549.

Prepare as many sardines as are required, and cook and serve as Salmon au Parmesan (No. 546).

SARDINES WITH HAM.

No. 550.

The same as Receipt No. 549, only after rolling in butter roll in chopped ham instead of Parmesan cheese.

SHRIMPS EN ASPIC À LA TARTAR.

No. 551.

Same as Lobster in Aspic (No. 128), only use shrimps, picked from their shells.

SHRIMPS, DEVILLED.

No. 552.

Pick a quart of shrimps free from all shell, put in a stewpan with either four ounces of Espagnole Sauce (No. 34) or four ounces of butter, warm only, and sprinkle with dry curry powder and cayenne pepper and serve in bottom of globe artichokes, croustades of pastry, or on croûtons of toast, with a spoonful of Espagnole Sauce, half-glaze, Sauce Madère, or butter over them.

TOASTED CHEESE.

No. 553.

Mix four ounces of grated Cheshire or Gloucestershire cheese with an egg beaten in a gill of cream, an ounce of butter, a sprinkling of cayenne; put in a saucepan and make hot, stirring over the fire whilst it becomes so, and pour on squares of toast and serve very hot.

TOASTED CHEESE.

No. 554.

Cut some thin slices of Cheshire or Gloucestershire cheese, and melt in a cheese toaster or in a saucepan, hand round with toast. The cheese should be rich and mild, and served very hot; if the cheese is really good, it requires no butter, or eggs, or cream, but a good toasting cheese is not always to be had.

WINES AND THEIR SERVICE.

HAVING in the preceding chapters endeavoured to advise as to the service of Dinners, I trust a few words on Wines may be acceptable to my readers.

First, most strongly let me beg of you not to stint your guests; you may just as well stint them of "bread or potatoes" as of whatever wine you give. Different people have different tastes, and are differently constituted—some like a bottle, some a pint, some a glass, and as this is the case, always has been, and I suppose always will be, do not, if you wish *to be really hospitable*, mete out your allowance by what you drink *yourself*, or think sufficient. If you cannot afford, or have not the heart to give good wine, give good beer, or good cider, the latter of which can be got at Messrs. Bentall & Lloyd's, Totnes.

Secondly.—Do not mix your wines at dinner; whatever you begin with, drink through dinner, and consider your poor inside a little. I have seen, seldom, I am glad to say, Chablis with oysters, Punch with soup, Hock with fish, Champagne with joint, Château Yquem with the sweets, and to settle these comfortably (!) a glass of Port wine with the cheese. I was told some years ago that a "Cornet's" breakfast at a West-End hotel consisted of two raw eggs beaten up in a wine-glass of Worcestershire sauce and a tea-spoonful of Cayenne pepper! *I should imagine* that the said Cornet indulged in such a conglomeration as the above. No. Take my advice, stick to one wine at dinner, and one small glass of very old Cognac as a *chasse*, if a *chasse* you must have; and if the Claret is "really good," a glass,

or two, or three, or even a bottle now and then won't hurt you, and you will not require the said Cornet's breakfast. *Avoid as poison* all brandies and whiskies and sodas after having drank sufficient wine. These are what ruin the health of and kill thousands every year.

Thirdly.—Get the best wine you can, and *keep it*; this applies to all wines if good and sound when laid down. Deal with one wine merchant, and so make it worth his while to supply you well, and if you have a good cellar and can afford to buy the best, lay down in a good year sufficient to last you for six or seven years; there is seldom a good vintage more frequently. Many people think Champagne does not improve by keeping. No wine improves more. This was impressed on my memory some years ago by the remarks of an old friend of mine noted for his wine, to a young guest who condescended to approve of the Champagne, and say he had never tasted any like it. "It ought to be good, I have had it twenty years," and on the guest saying he did not know Champagne improved by keeping, received the rejoinder, "You have a good deal to learn."

Fourthly.—Do not decant more wine than you think will be consumed. No wine, except Sherry, is drinkable the second day, and Claret is simply ink.

Fifthly.—Do not leave wine in cases. Unpack it as soon as it arrives and put it in bins, so that you can see if it leaks. This applies more especially to Champagne, and it is the very wine which some people keep in cases. It is the greatest error in judgment, as if it leaks it should be dipped in wax at once. I am indebted to Messrs. Maxwell & Keys, of James Street, Haymarket, for this information.

ON DECANTING.

All old wine should be decanted. Having laid down the best wines, the greatest care should be taken to produce them at the table at a proper temperature and

properly decanted, and I would most strongly advise every one who has really good old wine to obtain wine baskets, and a "decanting machine with screw movement on wood block" and a lever corkscrew from Farrow & Jackson in the Haymarket, and having obtained them proceed as follows: Put as many bottles as are likely to be consumed in the decanting baskets, taking great care that the side on which they lay in the bin is downwards. Place the bottle which is to be decanted very steadily into the decanting machine, draw the cork without the slightest jerk or movement, and with a damp cloth wipe the mouth of the bottle. Place a light either under or by the side of the bottle so that you can see the moment the slightest cloud appears; screw the lever very gradually until three parts of the bottle is decanted, when remove the decanter, and decant the remainder into wine-glasses; so long as no cloud appears and the wine is quite fine, add the wine-glasses to the bottle, the moment the cloud appears add no more—half a glass will spoil the whole bottle. How often we hear, "This is an excellent bottle," and the next not *quite* the same, especially in Claret; the real truth being that the ignorant or the careless servant, or still more ignorant or obstinate host, has jumbled the whole thing up, and spoilt in five minutes wine which has been taken the greatest care of for twenty years. No; unless you have a careful and trustworthy servant, decant your own wine, and by the above method, and you will find that your bottles will be, with very few exceptions, all alike. I remember hearing a story of a noble lord, well known for his unadorned Saxon, complaining to his old house steward that he always sent up the Claret thick. The steward replied that he always sent up the whole bottle, as if he had not, he thought his lordship would complain. The reply he received was, "In future, then, don't send up the whole bottle, you — fool!" The order was strictly obeyed, and only three parts of a bottle in future appeared, but his friends always said that the "— fool," as he was so politely called, kept back the *two first* and not the *two last glasses* for his own consumption.

ON PRODUCING VARIOUS WINES TO THE TABLE.

BURGUNDY.

Decant as in Rules for Decanting, and in the winter put it on the chimney-piece in the dining-room six hours before dinner; in the summer in the room. Burgundy should not be warmed as much as Claret. Notch the cork all round and put in the decanter, so that it shall admit air, but not enough to make it flat. Burgundy is a wine far too seldom seen on English tables, especially as a dinner wine; it has more flavour, more nourishment, and is cheaper than the corresponding vintages of Claret. For instance, Pommard, to lay down, is 50s. a dozen, and this wine is about the "Leoville" of Clarets; Chambertin, the Lafitte of Burgundy, can be bought at the same reduction in price. If the Claret flavour is preferred, Romanée Conti and Clos Vougeot more resemble this wine, but if you drink "Burgundy" drink "Burgundy" say I, and I recommend Pommard and Chambertin.

CHAMPAGNE.

Of all wines, Champagne is the easiest to produce in a proper condition to the table, although opinions may differ as to the extent it should be iced.

All old Champagne if iced, should be laid on the ice with the greatest care so as not to shake the bottle, and be decanted as in the directions for decanting wine. In the opinion of some connoisseurs, very old and fine Champagne should not be iced at all in the winter, and only slightly in the summer, but the general taste is, no doubt, that all Champagne should be well iced; on the other hand the greatest number of Champagne drinkers do not drink old and fine Champagne. As a general rule, then, I will put it thus: *Decant and ice moderately* all Champagnes over ten years in bottle, as there is frequently a strong deposit in old Champagnes, especially in "Still." Ice moderately all good Champagne under ten years in bottle,

and although it is not necessary to decant it, I personally think it is improved thereby ; but I should certainly say if the Champagne is moderate, do not decant it, and ice it as much as possible, the fizz and the ice may disguise the taste—I won't call it flavour.

CLARET.

Clarets are warmed in different ways by different people. I have seen it plunged into hot water *with the cork in* ; I have seen it arranged by dozens in a bachelor's room so as to be *ready warmed* in case of sudden thirst ; and this reminds me of a story poor Whyte Melville used to tell, that on calling one day on his way home from hunting on a gallant officer hunting with the Pytchley, he saw a dozen of Claret warming before the fire, when he remarked, "Got a dinner party?" "Oh, no, only the Colonel and myself." Others put it before the fire and then into a cold decanter, and the sudden change from hot to cold chills and quite spoils the wine. I know no wine so difficult to produce at a right temperature, and I am quite convinced that the only way to produce all bottles alike is to put the decanters and claret in a temperature of 60 degrees for ten hours before dinner and decant each bottle when it is wanted, observing most carefully the rules laid down for decanting. I have heard that when old Claret has been moved it does not recover itself until after the second flowering of the grape ; that is, if it is moved in August it takes two years to recover, and I really think this is true. I remember perfectly a friend of mine buying some Claret in Paris, and he thought he had been swindled as it tasted so different after having rested six months ; but he kept some for two years, and it quite regained its excellence. I also remember *having heard* that a certain connoisseur had a closet made, warmed to a temperature of 60 degrees, on purpose for his Claret, and each decanter was encased in flannel so as to retain the heat, and he had a silver thermometer to try each

bottle. This may seem ridiculous, but I really think if you take the trouble to lay down wine for twenty years, no trouble can be too great to produce it in its best state at the table.

HOCK.

Decant most carefully all fine old Hock an hour before it is required ; warming does not improve it ; in fact, when good, it is meat and drink. If any one drinks "Steinberg Cabinet," of a good vintage, *once, it is a wine never forgotten, but it is very expensive and difficult to get.* Light Hock, however, such as Nierstein, is a very nice clean wine for dinner, and a glass or two of Geisenheim after dinner won't hurt you in the summer.

PORT.

Decant most carefully. This wine requires no heat if the cellar is warm. I think it should be decanted just before dinner. I never can tell why this excellent wine is gone out of fashion. No black wine has such flavour, and, *if good*, it is quite as wholesome as Claret. Our forefathers lived as long, drank more, and of this *very wine, port* ; and nowadays, you see a poor weakly-looking "masher" say he "cannot drink port," when probably a bottle of old '58 a day, and *fewer "cigarettes,"* would make a man of him.

SHERRY.

Decant carefully old Sherry, and open it the day before it is required, leave the decanter without a stopper or cork in, and you will find this method *brings out and does not destroy* the flavour.



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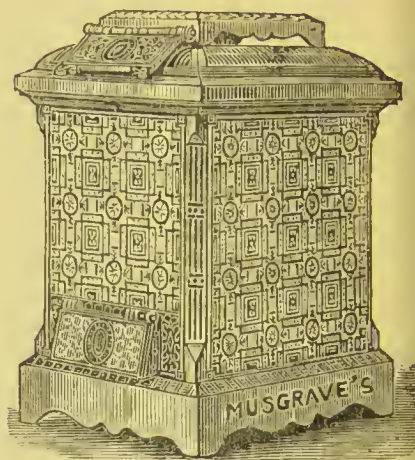
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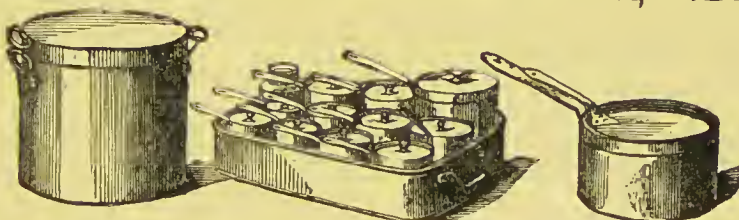


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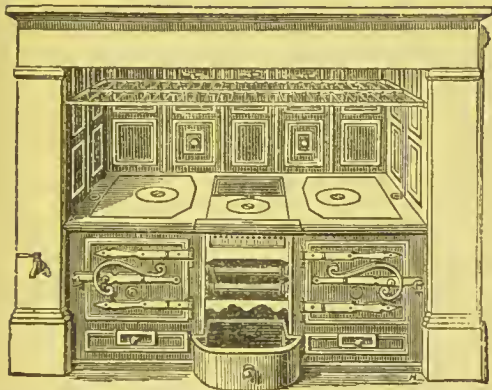
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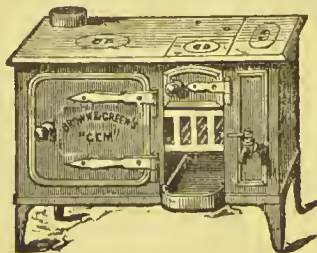
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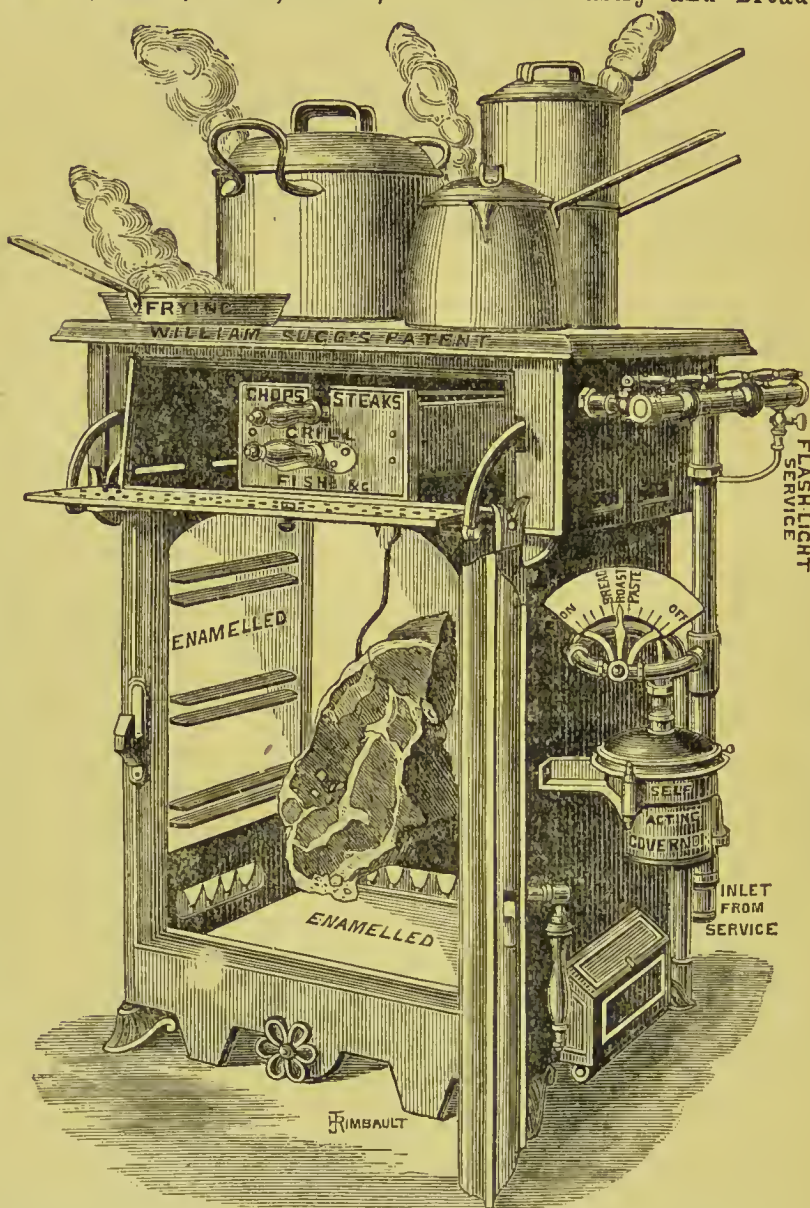


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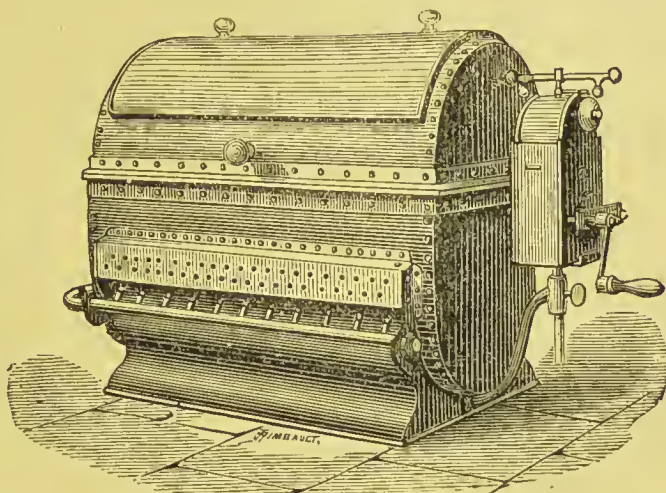
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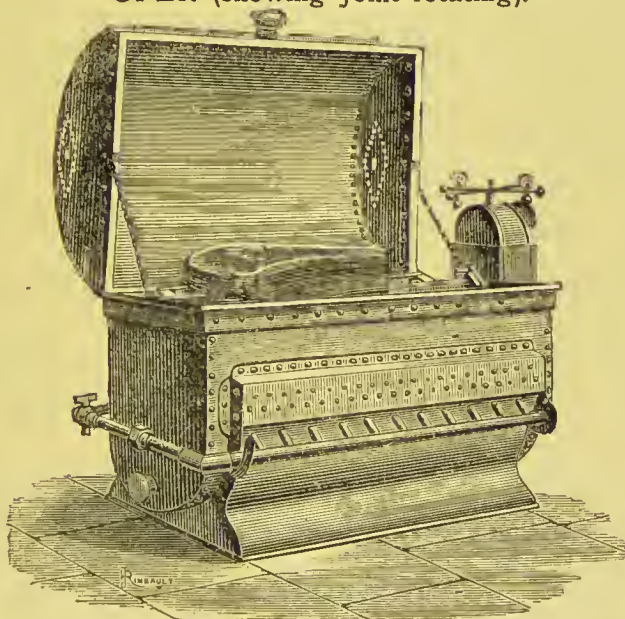
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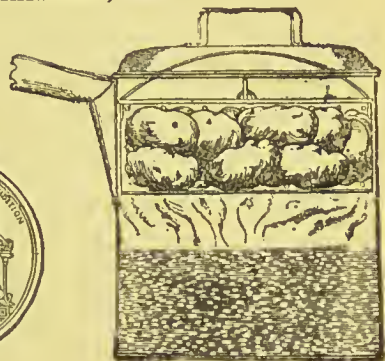
"As a Christmas present a book upon cookery obviously has many and appropriate recommendations. In the 'Official Handbook' there are, for instance, some very lucid and explicit directions for the making of a plum-pudding, merely to read over the ingredients for which has a tendency to make the mouth water. The cost of this article of luxury is, however, something over 4s.—a large sum for poor people to disburse even on unusual occasions of festivity. A book such as this will, it is probable, be appreciated mostly by those to whom economy in the kitchen is a matter of serious consideration. Turning, therefore, to another page, it is gratifying to find that it is possible to provide, at the cost only of 1rd., not quite so rare a dainty, perhaps, but a good solid one, three-quarters of a pound in weight. Many other dishes, too, are here set forth, which read as though they should taste well, and the preparation of which need not alarm the thriftest. The good point about the book is that it presupposes complete ignorance on the part of the pupil; nothing is left to haphazard: every quantity is given in its exact and due proportion, and the price of each ingredient carefully set down. All these lessons, moreover, have been practically tested in the National Training School and may therefore be accepted in good faith. It is not, however, to be supposed that any cunning recipes of rare and costly dishes are to be found in this book; the 'first principles' of good cookery is the lesson it professes to teach, and certainly the method of tuition is direct and easy to follow."—*The Times*.

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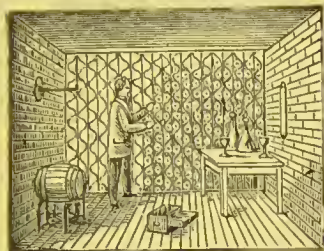
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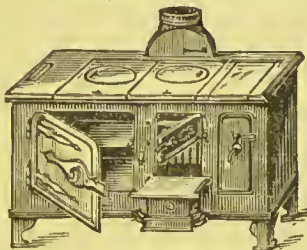
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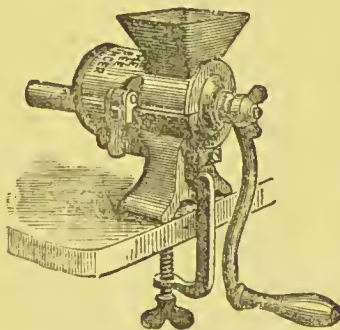
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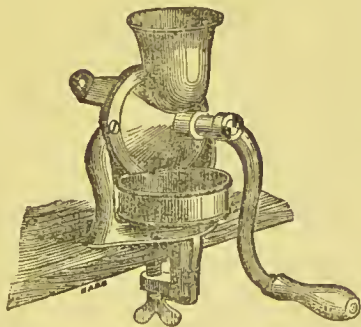
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PUFF PASTE.—Mix one pound of flour with a teaspoonful of BORWICK'S GOLD MEDAL BAKING POWDER, then cut half-a-pound of butter into slices, roll it in thin sheets on some of your flour, wet up the rest with about a quarter of a pint of water, see that it is about as stiff as your butter, roll it to a thin sheet, cover it with your sheets of butter, double it in a three double ; do the same five times. It is then fit for use, or it may stand an hour covered over to keep the air from it.

TO MAKE A RICH PLUM CAKE.—Take half-a-pound of butter and half-a-pound of white sifted sugar, beat these with the hand well together to a cream, add four eggs, one at a time, and well beat each one with the butter and sugar, lightly mix in one pound of flour previously mixed with one teaspoonful of BORWICK'S GOLD MEDAL BAKING POWDER, then lightly mix with the whole half-a-pound of sultanas, bake at once, thoroughly, in a quick oven.

TO MAKE A GOOD PLAIN CAKE.—Mix well together one pound of flour, two teaspoonfuls of BORWICK'S GOLD MEDAL BAKING POWDER, a little salt and spice, and a quarter-of-a-pound of sugar, rub in a quarter-of-a-pound of butter, add six ounces of sultanas, two ounces of currants, and one ounce of candied peel ; moisten the whole with two eggs and half-a-teacupful of milk previously beaten together ; bake in a quick oven very thoroughly.

SCOTCH SCONES.—Take one pound of flour, add a *full* teaspoonful of BORWICK'S GOLD MEDAL BAKING POWDER and a little salt, mix thoroughly while dry, rub in two ounces of butter, beat up one egg well in a quarter-of-a-pint of milk or water, then thoroughly and quickly mix together; bake immediately on a girdle or in a quick oven. This will make eight delicious scones.

TEA CAKES.—Use the recipe as for scones, but add a few currants, sultanas, or caraways if preferred.

SHORT BREAD.—Mix well together one pound and a quarter of flour, a large teaspoonful of BORWICK'S GOLD MEDAL BAKING POWDER, and half-a-pound of white sifted sugar, rub in half-a-pound of butter, mix the whole with three eggs, previously well beaten, and a little essence of lemon. Make four cakes out of five ounces of dough, mould into a round form, then roll them out into an oval shape, pinch them round the edges, put a piece of candied lemon-peel at the top, and bake slowly.

RICE BISCUITS.—Take half-a-pound of sugar, half-a-pound of best ground rice, half-a-pound of butter, half-a-pound of flour, and half-a-teaspoonful of BORWICK'S GOLD MEDAL BAKING POWDER, mix the whole into a paste with two eggs.

AN EXCELLENT CHRISTMAS PLUM PUDDING.—Take three-quarters-of-a-pound of flour, two large teaspoonfuls of BORWICK'S GOLD MEDAL BAKING POWDER, two ounces of bread crumbs, one-and-a-half pounds of suet, two pounds of raisins, one pound of currants, ten ounces of sugar, two ounces of almonds, one pound of mixed candied peel, salt and spice to taste ; mix ingredients well together, and add six eggs well beaten, and three-quarters-of-a-pint of milk ; divide in two and boil eight hours.

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